

Extra Virgin Olive Oil



Amfiterra
Franković

Leccino



- Region:** *Istria*
Place of production: *Buje*
Position: *Castion*
Altitude: *200 – 250 m.a.s.l.*
Harvesting method: *Combined; hand picked and using hand-held pneumatic branch shakers*
Harvesting period: *October*
Processing method: *Continuous cycle, 2 phases, processed immediately after harvesting*
Olive variety: *Leccino*
Thickness: *Very rich texture*
Color: *Intense green*
Aroma: *Rounded fruity, fresh and elegant scent of olives and aromatic herbs.*
Flavor: *Very mild bitterness and spiciness.*
Serving suggestions: *Leccino emphasizes the richness of the flavors of raw fish, shrimp and is served with a variety of fresh seasonal salads.*
Bottle size: *0,25l and 0,5l*