

EXTRA VIRGIN OLIVE OIL «TERRE DI PERSETO»



For 50 years our farm & winery has been producing olive oil with commitment and rigor, using traditional methods in full respect of nature and its processes.

Terre di Perseto EVO-OIL is exclusively obtained from olives produced in our farm and from olive trees of the Frantoio, Leccino, Moraiolo and Pendolino varieties.

Tasting Notes:

Olive-green in the mouth it is soft and fruity with a fine and delicate finish.

Collection and Pressing:

The harvest is done by hand or with mechanical facilitators. The pressing is carried out within 48 hours of harvesting in a crusher with traditional cold pressing.

Olive Varieties:

Moraiolo, Leccino Frantoio and Pendolino.

Soil:

limestone/Alberese type. The area of cultivation of Terre di Perseto for the production of oil covers an area of 3 hectares.

Harvest:

by hand only

Can of 0.750 liter (=25.4 fluid ounces).