



## EXTRA VIRGIN OLIVE OIL

MONO-VARIETAL CRU  
LECCIO DEL CORNO 2015



### TASTING PROFILE

**OLFACTORY PROFILE** Complex. Intense fruit accompanied by elegant notes of green tomato and thistle.

**TASTE PROFILE** Fine and clean with notes of artichoke, bitter almond and tomato. Bitter and noticeably spicy but balanced with a prolonged, intense and pleasant finish.

**TASTE-SMELL HARMONY** Complex but harmonious in all its notes.

Name	Mono-varietal Cru "Leccio del Corno"
Appellation	Extra Virgin olive oil
Variety	Leccio del Corno
Age of the plant	8 years
Farming type	Specialised, from biodynamic farming
Growth type	Vase
Plants	650
Harvest	2015
Soil type	Altitude 300 metres above sea level, inland hills Loam clayey soil Soil texture: Loam 30%, Clay 35%, Sand 35%
Harvest method	Manual with facilitators, in aerated boxes kept in the shade until transportation to the mill each night to preserve the integrity of the olives.
Harvest time	<b>October - November</b> At the time of optimum maturity.
Extraction type	Cold (max temp. 26°C) in continuous cycle at the oil mill.
Conservation before bottling	In stainless steel containers in appropriate and temperature-controlled locations. Storage under nitrogen to preserve the oil's high quality over time.
Bottling	After filtration
Preserving the bottled oil	Keep away from light and heat sources to maintain the quality of the oil.

### NUTRITIONAL TABLE

NUTRITIONAL INDICES	VALORE RILEVATO
• Acidity (oleic acid)	0.18
• Polyphenols mg/kg	567
• Tocopherols mg/kg	205
• K232	1.82
• K268	0.14
• ΔK	0.003

### EXAMPLES OF FOOD PAIRINGS FOR MONO-VARIETAL CRU "LECCIO DEL CORNO"

Bruschetta	Plain or with tomatoes.
Soups	Ideal for thick soups with chickpeas and lentils.
Meat	Great with all grilled meats, in particular Fiorentina steak and grilled pork, as well as game and Chianina beef carpaccio.
Fish	Grilled tuna and swordfish.
Salads	Porcini mushroom salad.

