TENUTA DI SESTA

OLIO EXTRAVERGINE DI OLIVA



It is obtained by the best quality of olives of the estate: Moraiolo, Correggiolo, Olivastra seggianese. The manual harvest guarantees the perfect condition of the olives which are cold-pressed within 24 hours conserving aromas and tastes that are typical of this wonderful land. The annual production yields about 70 qls.Low acidity and powerful structure. This extravirgin olive oil is persistent, aromatic, savory with note of hartichoke. Final warm, spicy with bitterish aftertaste.

Suitable for every occasions, excellent with a wide selection of foods: vegetables fresh/ cooked, soups, fish, first courses, salads, brushette, hors d' houvre, fish and meats.

TENUTA DI SESTA

OLIO EXTRAVERGINE DI OLIVA



Classification	Extra- virgin Olive Oil
Variety	Moraiolo, Correggiolo, Olivastra seggianese
Harvest time	October/ November
Production area	Montalcino
Extraction process	cold pressed within 24h
Annual production	70 q.li ca
Exposure of trees	280-250 m a.s.l.
Collection	manual harvest
Colour	emerald green
Organoleptic characteristics	low acidity, and poweful structure. This oil is persistent ,a romatic, fuity, savory with note of artichoke. Final warm, spicy with a bitterish aftertaste.
Acidity	0,15
Service	store at room temperature, far from light and heat
Food pairings	excellent dressing for fish, soup, read meats, salds; very versatile with national and internation dishes
Availability	250ml, 500ml, 750 ml and 5L