



# ORGANIC EVO OIL 2023

Buy our 2023 Bio Evo Oil

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TENUTA  
DECIMO

# OUR ORGANIC TUSCAN EXTRA VIRGIN OLIVE OIL

- **PRODUCTION AREA** San Gimignano - Siena
- **ALTITUDE** 350 m asl
- **HARVEST PERIOD** beginning of October
- **COLLECTION SYSTEM** Traditional hand-picked
- Cold





## MULTICULTIVAR 2023

- **OLIVES** Frantoio, Moraiolo, Leccino, Correggiolo
- **ORGANOLEPTIC EXAMINATION** green with golden reflections, the nose is intense, fruity and fresh. The taste is pleasant, full and balanced with hints of artichoke and herbaceous fragrances with a spicy bitter aftertaste
- **PAIRINGS** raw on vegetable appetizers, soups, bruschetta, crustaceans, grilled fish and meat, cheeses, pasta and in general with all the dishes of Tuscan cuisine, without modifying the taste and enhancing its qualities to the maximum. Production is limited to ensure the high quality and authenticity of the product

T E N U T A  
D E C I M O

## FORMATS 2023

- **5LT CAN 75€**
- **1LT CAN 20€**
- **Tin 0,25LT 6€**



- **BOTTLE 0,50LT €16**

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