



OUR EVO OIL

PRODUCTION AREA: San Gimignano - Siena

ALTITUDE: 350 m a.s.l.

HARVEST PERIOD: early October

COLLECTION SYSTEM: Traditional hand-picked

EXTRACTION SYSTEM: Cold continuous plant



MULTICULTIVAR 2020

CULTIVAR Frantoio, Moraiolo, Leccino, Correggiolo olives

EORGANOLEPTIC EXAMINATION: green with golden reflections, the nose is intense, fruity and fresh. The taste is pleasant, full and balanced with references to 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 all dishes of Tuscan cuisine, without changing their taste and enhancing their qualities to the maximum. Production is limited to ensure the high quality and authenticity of the product

PACKAGING: L. 0.5 bottle

PACKAGING: L. 0.25 tin

PACKAGING: L. 3 tin

Other formats packaging upon request

MONOCULTIVAR EVO OIL

FRANTOIO

Medium fruity, the smell is fresh and green, with hints of artichoke, slightly spicy. On the palate it is fine and enveloping with a consistent return of the olfactory notes. Recommended to give thickness to balanced dishes to which it will be able to give personality without dominating the flavors.

LECCINO

Of light intensity, balanced bitters and spicy; soft sensations stand out but persistent grass and fresh vegetables. Suitable for raw fish and meat, sweet cakes and savory, aged cheeses and for dishes complex and spicy, where the richness of flavors finds the greatest exaltation.

MORAIOLO

The aroma of this oil is that of herbs fresh aromatic, vegetable scents such as almond, artichoke and hazelnuts. The dishes with which it goes best are certainly roast meats, soups, legumes in general, bruschetta and grilled vegetables.



PACKAGING: Box with 3 mix bottles of L 0.25

PACKAGING: Wooden box with 3 mix monocultivar bottles of L. 0.25 + 2 multicultivar bottles of L 0.50

PRICES

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| MULTICULTIVAR: L. 0.5 bottle | €16,00 |
| MULTICULTIVAR: L. 0,25 tin | €7,00 |
| MULTICULTIVAR: L. 3 tin | €45,00 |
| MONOCULTIVAR: Box with 3 mix bottles of L 0.25 | €36,00 |
| MIXED WOODEN BOX | €82,00 |
| (3 mix monocultivar bottles of L. 0.25 + 2 multicultivar bottles of L 0.50) | |

Prices are VAT INCLUDED

Shipping is excluded and is to be calculated separately.

For orders over € 200 we reserve a discount.

Send your order to **decimo@decimo.it**
and we will send the payment instructions and delivery times.