



Vini&Cantine

Technical schedule

Leccino



<i>name</i>	Leccino
<i>classification</i>	mono-varietal extravirgin olive oil
<i>olives</i>	100%Leccino

Tasting notes

<i>colour</i>	green
<i>perfume</i>	fruity, delicate that reminiscent herbaceous notes
<i>taste</i>	delicate, fine and balance
<i>coupling</i>	culinary preparations that require cooked and raw oil where it gives itself character as this is an important oil with a lot of possibilities.
<i>acidity</i>	max 0,2

Production area

<i>location</i>	Hills of Montemaggiore al Metauro, Serrungarina
<i>altimetry</i>	150-300 m. s.l.
<i>harvest</i>	advanced (turning of dark coloured olives) with help of manual facilitators in boxes, third ten September days, second ten October days with utmost care in the selection of the variety
<i>manufacturing</i>	milling within 24 hours from harvest, cold pressing system for natural settling, limpidity reached by natural decantation