



Vini&Cantine

Raggiola

Technical schedule



name Raggiola
classification mono-varietal extravirgin olive oil
olives 100% Raggiola

Tasting notes

colour intense bright green
perfume intense and complex with aromatic notes that report to the native fruit and to the artichoke
taste balanced, very persistent, slightly bitter and spicy
coupling all the dishes that require an oil that gives clean sensations. Because of the importance and value of this oil we recommend to use it exclusively on dishes that require the raw use
acidity max 0,2

Productin area

location the actual most suited and historical adjacent to Cartoceto: Montemaggiore, Serrungarina, Saltara

altimetry 150-300 m. s.l.
harvesting advanced with help of manual facilitators in boxes, third ten September days, first ten October days with utmost care in the selection of the variety and in any case always of completely green olives
manufacturing milling within 24 hours from harvest, cold pressing system for natural settling, limpidity reached by natural decantation