

# EXTRA VIRGIN OLIVE OIL



**Variety:** Frantoio, Moraiolo, Leccino, Pendolino.

## **Features:**

Manual harvest is done to have the best selection of the olives and the best quality of the oil. Cold olive press without leaves maintain the features of the different variety. With cold olive press, we obtain an Extra Virgin Olive Oil low in acidity with a distinctive and intense taste.

Extra Virgin Olive Oil Il Greppo is elegant with a deep and fragrant taste perfect to dress any kind of food raw, cured or cooked.

Deep green color fruity and intense well balanced in acidity.