



foto Aldo Marrone

Irpinia, in the province of Avellino in Campania is a land of great wines, offering the sole three docg appellations of the region, as well as producing high quality extra virgin olive oil.

Varieties: Leccino, Frantoio, Ogliarola e Ravece.

Production area: the olive groves are located on the sunny hills of ours estate in Luogosano, Sant'Angelo all'Esca and Taurasi, in the province of Avellino.

Type of soil: clay like and chalky

Production: olives are manually harvested early November and are immediately crushed at low temperature. The oil is then extracted at cold temperature. I Tre Colli is unfiltered.

Organoleptic profile: **Color:** green with light straw yellow hints **Aromas:** herbaceous fragrant aromas with fruity reminiscence of oranges, lemons and walnuts **Taste:** warm, fruity and velvety: Light spicy aftertaste.

Food pairing: natural fresh dressing for mediterranean cuisine, as well as legumes and vegetable courses. Ideal match with grilled meats, fish and carpaccio.

Total acidity: 0,25