

PODERE CONCA



BOLGHERI

EXTRA VIRGIN OLIVE OIL

Podere Conca has been producing Tuscan Extra Virgin Olive Oil since 1983, the year when new rows were added to the old olive grove of the farm.

The accurate farming of olive trees is carried out in the rigorous respect of the rules of organic agriculture and local tradition. The olives are hand-harvested.



TECHNICAL INFORMATION

Type: Tuscan Extra Virgin Olive Oil.

Olive Varieties: Frantoio, Moraiolo, Leccino.

Harvest: handmade from end October to the first days of November.

Milling: at controlled temperature.

Organoleptic Notes: green in colour with golden reflections. It is characterised by fruity scent to the nose with non-invasive notes of artichoke.

Storage: protected from the light at a temperature of 12-20° C.

Suggested Consumption: within 18 months from the date of bottling.