



MASSERIA BORGO DEI  
**TRULLI**

## OLIO EXTRAVERGINE D'OLIVA

### VARIETIES:

Leccino, Frantoio, Ogliarola, Coratina

### CLASSIFICATION:

100% Extra Virgin Olive Oil

### OLIVE TREE AREA:

Roselle, a locality in the municipality of Maruggio, in Puglia, southern Italy.

### HARVEST:

October to December

### PRODUCTION:

The olives are picked directly from trees, placed in perforated boxes to allow ventilation, washed and processed within 24h after harvesting. For the processing of the olives the cold extraction is used (temperature less than 27°C). The oil is filtered through cellulose filter layers.

### STORAGE:

In stainless steel tanks under controlled temperature

### TASTING NOTES:

The flavour is intense and fruity. On the nose it has a great aromatic bouquet. The colour is a bright yellow with golden hues.

