

## Marchesi Gondi 2013



**Label:**

"Marchesi Gondi" Extra Virgin Olive Oil

**Production Area:**

The Bossi Estate, at an altitude of about 200-300 meters above sea level, with 21,5 hectares of specialized olive groves.

**Tipology:**

Extra Virgin Olive Oil

**First year of bottling:**

1592

**Olives variety:**

Frantoio 80%, Moraiolo 20%

**History:**

The Bossi Estate, having a terroir that suits the wine as the olive trees, has always produced an oil of great value.

**Olive harvest:**

Pick up manually, directly on the plants in November.

**Pressing and extracting:**

Continuous process at low temperature.

**View:**

Bright green tinged with emerald.

**Nose:**

Intense, with herbaceous tones emerging at the end.

**Taste:**

Strong at first impact, with mildly spicy after taste.

**Food pairing:**

Boiled or steamed vegetables and bread soups.