

Marchesi Gondi 2015



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:

Medium 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.