

Marchesi Gondi 2016



Label:

"Marchesi Gondi" Olio Extra Vergine d'oliva

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 soft emerald shades.

Nose:

Its aroma is intense, on the end, some feeling of herbaceous and notes of green apple.

Taste:

A primo impatto sembra forte ma sul finale è fresco e leggermente morbido

Food Pairing:

Boiled or steamed vegetables and bread soups.