



OTTELLA

OIL

EXTRA VIRGIN OLIVE OIL



Once their colour begins to change, the olives are harvested strictly by hand, defoliated and washed before milling. An extra virgin olive oil of exceptional finesse and very contained acidity.

The bouquet has subtle fragrances of meadow grass and hints of aromatic herbs. The colour has beautiful green hints of chlorophyll. The taste has a vein of slightly spicy ripe tomato and hints that recall the aroma of dandelion.