



VERRAZZANO

Extra virgin olive oil

Castello di Verrazzano extra virgin olive oil has an intense green colour with golden reflexes. Fruity scent of olives and vegetal hint. Artichoke-heart taste, slightly spicy. Very well bodied, very harmonic. Typical of Chianti hills.

Production area: Greve in Chianti

Soil: prevalence of limestone

Crushing: cold crushing. Extraction by cold pressing with centrifugal separation of water in vegetation. Average yield 18%.

Sizes: 250 ml - 500 ml

