



Extra virgin olive oil

There are eight hectares of olive trees on the Cafaggio estate.

The Villa Cafaggio *extra virgin olive oil* is made up of several different types of olive, as follows: 30% Frantoio, 30% Moraiolo, 20% Leccino and 20% Pendolino.

All the different types of olive are hand-picked when perfectly ripe in november and december.

The olives are immediately cold-pressed in order to conserve the maximum freshness of the fruit.

Villa Cafaggio is a superior category *extra virgin olive oil* obtained directly from olives, solely by mechanic means and has less than 0.8% acidity.

The colour is an intense golden yellow with gentle green glints.

The aroma is rich and complex with notes of cut grass and an intense fragrance of sage.

The palate is well-balanced, relatively low in acidity, and massively flavoursome with hints of artichokes, wild thistles and sweet almonds.

Perfect on salads, bread, vegetables and grilled meats.

