



ROMEO



EXTRA VIRGIN OLIVE OIL

In my company there are three olive groves: "the Pinzo", "the Poggione" and "La Villa" and I cultivate the "Frantoio", "Moraiolo" and "Leccino" varieties. Collected by hand picking, starting just after the end of the harvest of the grapes (late October) the olives are pressed with traditional millstones and cold presses.

The obtained extra virgin olive oil rested several months in terracotta jars and bottled just before Easter with almost no acidity.