



Extra Virgin Olive Oil

Organic



Superior category EVO oil obtained directly from olives and solely by mechanical processes.

Produced from Leccino and Dritta olive varieties exclusively sourced from the company, grown according to the rules of organic production. The territory of origin is characterized by steeply sloping hills a few kilometers away from the sea, the olives are harvested by hand and pressed within a few hours of harvesting. The result is an oil with a very low acidity, with delicate hints of fresh olives, pleasantly fruity, harmonious, rich in sweet notes and with a slight intensity of bitterness.

www.pesolillo.it