

Azienda Agricola **BOSCAINI CARLO**



Olio Extra Vergine d'Oliva



From olives cultivated on our own estate using minimum intervention or spraying. Hand picked and cold-pressed within 3 days. The olives used for the production of extra-virgin olive oil come from local and typical varieties: Nostrano, Favarol e Grignano.

Naturally decanted without filtering.

This oil has a fragrant taste and a fruity perfume and its colour is green with hints of golden yellow. A high quality oil with a fruity nose and a delicate taste with a hint of almonds on the palate.

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