



MORAIOLO DEL SASSONE

EXTRA VIRGIN OLIVE OIL

(orange label)

The organic extra virgin properties of the monocultivar Moraiolo olives are maintained through our careful cultivation. These crops face south and surround the Sassone residence at an altitude of 200 m. After being gathered during the last days of November, the olives are then crushed within a day using cold extraction to preserve all the aromas.

This oil's essence is decisive to the nose with intense herbal scents. Spicy and aromatic notes jump out on the palate. It is indicated for raw use on simple and traditional produce from the countryside.

FRUTTATO DEL SASSONE

EXTRA VIRGIN OLIVE OIL

(green label)

The organic extra virgin properties are produced by a traditional blend of olives gathered from the fields including Frantoio, Leccino, Moraiolo and Pendolino varieties. They are harvested at the end of October and the beginning of November on the small family farm in the Tatti hills at an altitude of about 450m.

The oil's properties include aromas and flavours of fresh herbs, green olives and artichoke. These aromatic scents linger in your mouth with immense harmony between pleasantly bitter and spicy flavours. This oil is indicated for use in every type of dish thanks to its delicate and refined qualities.



SIMONA CECCHERINI