



Olio extravergine di oliva Olio latta 51



OLIVE TREES 60% Reggiano

60% Reggiano 20% Leccino 20% Perlarola

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MILLING AND STORAGE

Cold-pressed towards the end of October. To maintain the characteristics of Sabaini oil intact, store in a dry place away from light and heat sources.

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GROWING AREA

Olive trees on Monte Castello d'Illasi, in the village of Illasi, province of Verona. Altitude 250 m a.s.l., North-East and South aspect. Limestone soil with skeletal material and tufa.

TASTING NOTES

Oil with a balanced, aromatic, assertive flavour.



PAIRINGS Suitable for all kinds of traditional Italian dishes.