

# CENT'ORI

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**APPELLATION** Extra Virgin Olive Oil

Superior category olive oil extracted directly from olives exclusively by mechanical means

**TYPE** 100% Italian organic olive oil

**ANNUAL PRODUCTION** 500 bottles of 0.500 lt

**VARIETES** Frantoio, Leccino and Olivastro or Maschio, typical of our geographical area.

**MILLING** Disc crusher, decanter and oil separator to make cold extraction

**CHARACTERISTICS** Golden in colour with a hint of green, it is well structured, slightly fruity and round, with a pleasant aftertaste.

The olives are collected in autumn by hand and using traditional methods. Within 12 hours, the oil is extracted from the olives, using cold press system to preserve its unique style and flavour.



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