

TITOLIO

Denomination

Extra virgin olive oil

Cultivar

Ogliarola del Vulture and other varieties

Olive's grove age

30 - 40 years

Olive's grove location

Comune di Barile - Contrada Solagna del
Titolo - At 600 meters a.s.l.
Exposure: south - south east

Soil

Volcanic Layers: Lava, Lapilli, Ash And
Layers Of Clay

Harvest

End of October - Middle of November,
only by hand

Milling

Old (granite) mill stone
system with
continuous old pressing
controlled temperature

Tasting Notes

This extra virgin olive oil "Titolio" is the last word of our territory: powerful, tendentially spicy with high content of antioxidants' polyphenols. Green, with golden shades, scent of dill, fennel, artichoke, pepper and hay. Taste intensely fruity, complex and elegant, spicy notes well balanced, artichoke, lettuce and almond.

Food Pairing

Vegetable crudites and seafood,
beef tartar, soup of vegetables

Acidity

0,13 gr/l.

Formats

0,500 L.

Bottles Produced

2500

