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# OIL

## EXTRA VIRGIN OLIVE FROM VALPOLICELLA

### Production area

Olive groves in the Valpolicella Classica area, located in the upper hilly area of Fumane.

### Extraction

The olives are harvested by hand in November, then cold-pressed a few days later to preserve the fragrance of the freshly harvested product. After this, the oil is preserved in steel containers and then bottled.

### Organoleptic properties

Yellow-greenish in colour, with golden highlights. Full bodied, intense and decisive aroma. Pleasant notes that recall the smell of mountain grass.

### Recommended use

Suitable for any type of dish, both raw and cooked. Particularly light when frying.