



MONTE MASSA NOSTRANA OLIVE OIL

Oil obtained from Nostrana di Brisighella monocultivar, with intense fruity scents that mainly recall the aromatic sensations of almond and artichoke with a pleasant herbaceous finish. It is fluid on the palate, with a long persistence and the various spicy, fruity and bitter hints are well balanced with each other.

CULTIVAR

100% Nostrana

SOIL

The olive trees are one of the "treasures" (treasures) of our Romagna hills together with the vineyards, which extend with their silvery foliage from "Monte Massa", 300 meters above sea level, among the first hills of the Apennines, up to at the foot of the hill. It is an olive growing area with an ancient tradition behind it. In this small and unique Terroir an olive oil with an intense flavor is born.

OLIVE GROVES

21 hectares

MILLING

Cold

FOOD PAIRING

Raw with a simple slice of bread or with fine cuts of meat.

CONSERVATION

Keep away from light and heat source