



## Extra Virgin Olive Oil

**Territory:** Hills of Corleone (700 meters a.s.l.)

**Soil:** Calcareous with a mixture of clay and silt.

**Shape of the plant:** Low umbrella.

**Variety:** Nocellara, Cerasolo and Biancolilla.

**Harvest:** Manual in wooden boxes.

**Olive processing:** Completely mechanic.

**Consistency:** Unfiltered fluid.

**Color:** Green with tones of golden yellow.

**Fragrance:** Complex, reminiscing of the herbs of the Mediterranean area.

**Taste:** Fruity, intense and armonious. The perfect mix of bitter and spicy.

**Accompaniment:**

Perfect for Fish dishes, soups, salads, roasts and cold antipasti.

Principe di Corleone - Pollara di V. Pollara & C. Sas  
C.da Malvello - Monreale (PA) - Italia

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