



CASTAGNOLE DELLE LANZE

OLIO EXTRAVERGINE DI OLIVA

Tenuta Valdovina

Piedmontese extra virgin olive oil represents the revival of an ancient medieval tradition that is now flourishing once again among the vineyards of the Langhe, Monferrato, and Pinerolo areas. Produced primarily from cold-resistant varieties such as Leccino and Frantoio, it stands out as a rare, exclusive, and niche product. On the palate, it offers a unique profile characterized by very low acidity and a light, delicate, fruity flavor, perfect for enhancing the region's traditional dishes.

TOWN: Occimiano

CULTIVAR: Coratina, Frantoio, Leccino, Maurino, Moraiolo

HARVESTING METHOD: Hand-picked directly from the tree

PROCESSING METHOD: Mechanical processes with cold extraction

COLOR: Clear golden yellow with green hues

PERFUME: Distinctive scents of olive, olive leaf, ripe apple, and almond, along with aromatic notes of basil

TASTE: Initial bitterness followed by a peppery note that helps preserve the product's elegant, refined character

FOOD MATCH: Pairs perfectly with vegetable or legume soups, meat tartare, grilled white meat or steamed fish, and fresh or grilled vegetables

STORAGE: Store in a cool, dry place away from light and heat sources

AVAILABLE FORMATS: 0.50 l



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