



LENOTTI
dal 1906

Olio

Extra Vergine di Oliva



Area of Production: Hilly area on the eastern shore of the lake.

Olives: Olives from our olive groves grown among our vineyards.

Soil composition: Gravelly grounds of morainic origin.

Production: Cold pressed.

Organoleptic Description: Delicate aroma, full and fruity taste, with very low acidity.

Color: Green tending to yellow.

Bouquet: Delicate.

Taste: Full and fruity taste, with very low acidity (less than 0.2%).

Serving Temperature: Room temperature.

Preservation: Store in a cool, dry and dark place.

Gastronomic Suggestions: Recommended for dressing first courses, vegetables and all kinds of dishes.

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM