



TENUTA GARDINI
BIBBONA -TOSCANA

Organoleptic profile of extra virgin olive oil , Blend classico, Cultivar Typical Tuscan

Synthesis

A clean sense of smell, free with classical aromas of artichoke, Tuscan cardoon, freshly cut grass, cherry tomato and almond.

Great balance and harmony immediately smelled.

A spicy taste but not invasive, bitter and clear taste of olive pulp and aromatic herbs.

Warm, almond flavored , with an aroma of pepper.

The final taste is harmonious and immediate sweet and sour taste, complex and tasty. A typical expression of an Extra virgin olive oil that is Tuscan produced.

Harvest olive time is late October 2013, pressed immediately after harvest directly by the producer, with oil mill in Bibbona.

Organoleptic profile edited on December 3rd 2013 by

Taste of Virgin Olive Oils

Federico Mannozi, Bibbona, Toscana
