



TENUTA GARDINI
BIBBONA -TOSCANA

Organoleptic profile of extra virgin olive oil Monocultivar Coratina Intenso

Synthesis

An oil with a glowing and hostile characteristics ,sharply bitter with a slightly pungent smell.

Superior extraction of aromatic similar to green , raw tomato, husk of a walnut, petiole of tomato.

Decisive aromas of chlorophyll and pepper, of superior attractiveness.

Marked taste of artichoke, clean and whole with nuance of green pine.

Aggressive, pungent and bitter, with a superior taste impact, medium persistence, warm and light almond taste.

Harvest olive time is November 12th 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

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