



TENUTA GARDINI
BIBBONA -TOSCANA

**Organoleptic profile of extra virgin olive oil Monocultivar of an intensive oil mill,
or (Frantoio intenso)**

Synthesis

An intensive aroma due to the olive pulp that has just been pressed, herbs, spinach, chicory, with marked vegetable scents, tomato, aromatic spices and oregano.

Warm note of barley, hazelnut and banana.

The taste is complex , loaded, bitter and spicy.

To reconfirm aromas of field vegetables, coherent, warm, with a clear note of black pepper and walnut kernel .

Of a complex structure, free, fascinating, intense and harmonious.

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,

Federico Mannozi, Bibbona, Toscana
