



TENUTA GARDINI  
BIBBONA -TOSCANA

## **Organoleptic profile of extra virgin olive oil Monocultivar of Leccino**

### **Synthesis**

Soft sense of smell with a light and persistent aroma of tomato pachino, trace of a freshly cut grass, artichoke and an aromatic note of white pepper.

An immediate bitter flavor with some spicy taste and a delight note of fresh weeds.

A simple structure, light, but very present for its varietal characteristics.

Harmonic end, delicate, with an aftertaste of tomato pachino and a soft sweetness of ripe olive pulp.

Harvest olive time is October 30<sup>th</sup> 2013, pressed immediately after harvest directly by the producer, with oil mill in Bibbona.

**Organoleptic profile edited on December 3<sup>rd</sup> 2013 by**

**Taste of Virgin Olive Oils**

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