



TENUTA GARDINI
BIBBONA -TOSCANA

Organoleptic profile of extra virgin olive oil Monocultivar Moraiolo Intenso

Synthesis

A clear , decisive sense of smell, superiorly bitter, intense, green and raw smell. noticeable aroma of bitter artichoke, with a heart of green tomato, sour and pungent.

Of a complicated, violent taste , aggressive, spicy, with a sweet leaf veins that balances the taste

Oil with great coherence because of its cultivar variety, persistent, intense and harmonic, leaves the mouth clean and dry.

Sweet final aftertaste.

Harvest olive time is November 8th 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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