



EXTRA VIRGIN OLIVE OIL, 100% PDO GARDA BRESCIANO



MONOCULTIVAR LECCINO

(only available in bottles of 0,25 l)

Presented for the first time in 2011, it earns important International, National and Regional awards every year, just like the other Extra Virgin Olive oils of the Il Brolo range, confirming the indisputable quality of this product.

Harvesting method: Harvested by hand

Extraction: continuous two-phase loop

Pressed within 4 hours of collection

SENSORY AND ORGANOLEPTIC ANALYSIS

It is characterized by a yellow color with greenish hues and a fruity, fresh and persistent scent, with hints of herbs and wildflowers freshly cut, fresh yellow fruits not yet ripe, forest moods, bracts of artichoke mild olive leaf and green apple.

The flavor on the palate is slightly sweet, fairly spicy, with a slight perception of bitterness and mild astringency, good fluidity and persistence, well balanced with a hint of fresh almonds.

BEST MATCH

Spilled on pumpkin soup, rice with beans, grilled swordfish, grilled chicken breast.

For cooking rabbit stew, roasted turkey, breaded and fried cod.

www.il-brolo.it

Azienda Agricola IL BROLO

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