ZANONI

Azienda Agricola Zanoni Pietro
via Are Zovo 16.D, 37125 Quinzano di Verona, Tel.Fax (+39) 045 8343977
www.pietrozanoni.it
info@pietrozanoni.it

Extra Virgin Olive Oil

Olives

Olives are grown on terraced hillsides to the north of Verona in particularly sunny positions at an altitude between 200-250 metres above sea level, practically at the northern limit of olive tree growth.
Over 50% of the olives are typical local cultivars - Favarol and Grignano.
The rest is Leccino and Moraiolo and other local cultivars, such as Pertegon.

The olives are harvested early, without using mechanical means, at the beginning of ripening within the first weeks of November, and immediately crushed and cold pressed.
The oil thus obtained is stored in steel containers until it naturally clears and the following spring it is ready to be bottled.

Sensory features

The oil is yellow with greenish hues, particularly when young. Its aroma is particularly fine and reminiscent of the original fruit.
The palate reconfirms a fruitiness with aftertaste of almond, sweet with a slightly piquant finale.

The product is not filtered and deposit may form in the bottle.
It must be stored in a cool, dark place.

