

Olio di Oliva Extra Vergine di Oliva

Cantine Benvenuto

Type	Olive oil E. Virgin
Origin	Italy, Calabria
Producer	Cantine Benvenuto Francavilla Angitola
Classification	IGP
Expansion	Fermentation and ageing in oak for two years, followed by a further three years of ageing in the bottle.
Contents	25 cl
Enjoyment phase	up to 12 years
Serving temperature	17-18°C
Article no	18115122

Comments

Granite matrix, a geological uniqueness defined as 'Calabrian block' with surface granite explored of the roots of vines, located within the Serre regional park, overlooking the Costa degli Dei.

Pairing

Cured meats and cheeses, braised and barbecued meats

Tasting notes

Garnet red, elegant on the nose with hints of maraschino cherry, broom, flint, leather and chocolate. Powerful and remarkably persistent in the mouth, with an exceptional balance between hard and soft parts, with a present but elegant tannin.

