ALMANACCO

ITALIAN EXTRA VIRGIN OLIVE OIL

Almanac, Synthesis of a style. The memory of family values passed down through the generations and facing towards the future with the help of research. We are convinced that an extra virgin olive oil is not just the fruit of the olive, but a cultural and social assembly united with the many necessary resources to achieve the final result: the land, the sun, the plant and its fruit, the weather, water and technology. Knowledge, awareness and respect of these factors culminate to create the finished product, Almanac, and they contribute to providing the energy to continue creating our future.

VIOLA
AZIENDA AGRARIA

Brand name:
ALMANACCO Italian Extra Virgin Olive Oil

Harvesting technique:
Picked by hand with manual or hand-held pneumatic combs

Harvest time:
October and November

Crushing method:
High-tech continuous mechanical crushing equipment

Storage:
Reseal after use, keep it in a cool dry place far away from heat and light sources

ORGANOLEPTIC PROPERTIES

Appearance: clear after filtering.
Density: medium fluidity.
Color: green with delicate golden highlights.
Aroma: elegant and complex to the nose, it is rich in fresh vegetal sensations, of artichoke, chicory and lettuce and enhanced by aromatic notes of mint, sage and almond.
Taste: refined and complex. Opens with the scent of artichoke followed by cinnamon, white almond and toasted coffee bean. Long and persistent spiciness with the bite of black pepper at the finish. Rounded off with a well-integrated and extremely pleasant bitterness.

USE

At its best in its raw form, on chianina beef tartare and carpaccio, or grilled blue fish and boiled octopus. Ideal in a chanterelle and porcini salad, in a chickpea soup and on red prawns. A perfect addition to a borlotti bean and red potato soup and lovely drizzled over a medium aged cheese. It is also an extraordinary match with hazelnut and pistacchio ice cream.

Product available in bottles: