IL PASSO DELLE CAPRE

ITALIAN EXTRA VIRGIN OLIVE OIL

The goats on the hillside mark their steps on grass and stone, rising in perfect balance to graze on tender sprouts, everywhere; the man envisions the path, follows them, never leading the way.
From here is born "Il Passo delle Capre," an extra virgin olive oil that points to a new way forward.

VIOLA
AZIENDA AGRARIA

Brand name:
IL PASSO DELLE CAPRE Italian Extra Virgin Olive Oil

Harvesting technique:
by hand and with facilitators

Harvest time:
October and November

Crushing method:
high-tech continuous cycle plant

Storage:
reseal after use and store in a cool place, away from sources of light and heat

ORGANOLEPTIC PROPERTIES

Appearance: clear due to filtration.
Density: average fluidity.
Color: green with golden tinge.
Aroma: on the nose, it reveals elegant notes of artichoke heart, wild herbs, and lettuce, with complex hints of mint, sage, and white almond.
Taste: on the palate, the artichoke returns, accompanied by cinnamon and white almond. The spiciness is long and persistent, with a black pepper finish. Bitterness is present, pleasantly integrated into the overall structure.

USE

Ideal raw on amberjack and meagre tartare, it creates a unique pairing with Belon oysters, enhancing their soft, slightly briny flavor. Perfect on grilled oily fish, salmon carpaccio, and boiled octopus. Excellent for finishing first courses with white meat ragù; outstanding with ovuli and porcini mushroom salads. Pairs well with fresh stretched-curd cheeses. A must-try on vanilla ice cream with white fruit.

Product available in bottles:

100ml 250ml 500ml