

# / Olio Roccafiorè

Extra-vergine di oliva

**Varieties:**

frantoio, leccino and moraiolo, from sustainable agriculture

**Soil:**

white clay rich of limestone

**Average age of the trees:**

20 years

**Olives picking:**

totally hand-picked at the end of October

**Extraction method:**

continuous cycle, cold pressed

**Keeping:**

in stainless steel tank, under nitrogen and with cold temperature

