

Natives Olivenöl Extra

Organoleptic charecteristics

- Color: lucent yellow-green
- **Smell**: intense fruity like olives
- **Flavour**: harmonious coupled with the tinge of artichoke and almonds with the typical toscan bitter note

Chemical properties

- **Acid content**: 0,15% one of the lowest value for olive oil extra IGT Toscano
- **Polyphenols**: 372 mg/kg high density of antioxidant substances

For detailed information we point to the results of the laboratory for merchandise knowledge of Florence Chamber of Commerce and Industry.

