




LUNGAROTTI

EXTRA VIRGIN OLIVE OIL DOP UMBRIA

Appellation: DOP Umbria - Colli Martani

Altitude: 250-300 metres above sea level

Olive varieties: Frantoio, Leccino, Moraiolo (selected and certified varieties)

Harvesting system: by hand aided by harvesting combs

Extraction system: cold continuous-cycle

Bouquet: persistently fruity with grassy hints

Colour: brilliant green with golden reflections

Flavour: decisively bitter perfectly balanced with slight spiciness

Density: medium fluidity

Acidity: according to legislation (approx. 0.30 gr/lt), well below the legal limit for extra virgin olive oil (0.80 gr/lt) with consequent benefits for the consumer

Food pairings: an indispensable protagonist of the Mediterranean diet, extremely digestible, it is an excellent condiment in cooking and to use raw on vegetables, bruschetta, legumes, grilled and steamed dishes

Focus: the olives for our DOP Umbria Colli Martani are harvested in the second half of October. The fruit from the same groves, harvested from the beginning of November, is used to produce our "Cantico" extra virgin olive oil

Anecdotes: the Colli Martani appellation covers the entire heart of our region, from Montefalco to Torgiano, from Bastia Umbra (north) to Acquasparta (south). It is characterized by hills that radiate out from the "Colli Martani", a small range of mountains in the heart of Umbria that presents soil uniformity

Format: 250 ml and 500 ml