Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België

Il Torrione Olive Oil 2024 50cl

Organic olive oil from Montefalco, in the heart of Umbria. The orchard contains five different ancient olive varieties, and the trees are up to 100 years old. An olive oil for those seeking top quality and culinary uses. Every effort is made to produce the best possible olive oil: hand-harvesting and cold mechanical pressing within 24 hours of harvesting to preserve all the freshness and aromas.
It can be used cold in classic olive oil dishes, carpaccio, grilled vegetables, and even over grilled red meat. This oil can also be used hot, up to a maximum of 165°C.
Taste the difference!

23.58 €

Winery	Il Torrione
Country - Region	Italy, Umbria, Montefalco
Grape Variety	Olives: leccino, moraiolo, frantoio, san felice, pendolino
Viticulture	Conversion Bio
Winemaking	Hand-picked, cold mechanical pressing within 24 hours
Maturation	-
Drinking window	2025-2026
Gastronomy	Koude & warme bereidingen (niet boven 165°C)
Volume (cl.)	50.0
Alcohol percentage	-