

Zucàro

il lieve

Extra virgin organic olive oil 100% Product of Italy

Slightly fruity extra virgin organic oil that reminds of the flavour and the taste of the whole fruit picked at the right degree of maturation. It is balanced and harmonic, without asperity and excess; it reveals a distinct personality and a pleasant roundness.

Technical sheet

olive variety: Frantoio, Leccino

harvesting: adjustable-frequency vibrators

extraction: cold 2 phases cycle

acidity: 0,15-0,35 % (oleic acid) at bottling colour: yellow with greenish reflections

flavour: net of olive, slightly grassy and mature fruit

taste: mature fruity and medium green

density: medium

packaging: 0.5 It bottle to be sold separately, 2 or 6 bottles box

best with: fish, vegetables, white meat