

Marchesi Gondi 2022



Label:

"Marchesi Gondi" Olio Extra Vergine d'oliva

Production Area:

The Bossi Estate, at an altitude of about 200-300 meters above sea level, with 21,5 hectares of specialized olive groves

Tipology:

Extra Virgin Olive Oil ☐

First year of bottling: ☐

1592

Olives variety: ☐

Frantoio 80%, Moraiolo 20%

History:

The Bossi Estate, having a terroir that suits the wine as the olive trees, has always produced an oil of great value.

Olive Harvest:

Pick up manually, directly on the plants at the beginning of November.

Pressing and extracting: ☐

Continuous process at low temperature. ☐

View:

Bright green tinged with soft emerald shades. ☐

Nose:

Its aroma is intense, on the end, some feeling of herbaceous notes and green apple.

Taste:

At first impact it seems strong but on the finish it is slightly soft with light spicy and peppery notes like artichoke

Food Pairing:

Boiled or steamed vegetables and bread soups.