

V'OLIO



Formats
500 ml

JUDGMENTS FROM 1 TO 5

Fruity
4

Bitter
3

Spicy
3

Artichoke
1.5

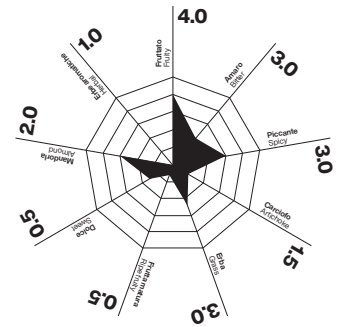
Grass
3

Ripe fruity
0.5

Sweet
0.5

Almond
2

Herbal
1



The Oil That Loves You Back.

Until the great frost of 1929, Eastern Friuli was dotted with olive trees, meeting the local demand for oil. There were over 30 olive mills, and there's even a village named after oil, Oleis. But the arrival of more profitable crops, the abandonment of rural areas, and that fateful frost astonishingly erased centuries of history in just one week. It's hard to believe, but that's how it happened. Fortunately, nature and the olive tree are resilient, and half a century after the event, we have managed to recover the local olive genetic heritage.

Varieties like Bianchera, the adapted Gorgazzo biotype, and Savorgnana are far from table olives; they produce an oil with a distinct character. We are the second northernmost olive-growing region in Italy, practicing true heroic olive cultivation, and our product is rich in antioxi-

dant polyphenolic compounds. Friulian oils are rare and unique, a gem for true gourmets! Our olive oil has a vibrant green hue from the chlorophyll and an intense fruity flavor, with the classic artichoke notes that Bianchera imparts. The taste is harmonious, with well-balanced spicy notes, hints of bitterness, and endless freshness.

Varietals: Predominantly Bianchera, Gorgazzo, Savorgnana, and other varieties. Type: High-quality Extra Virgin Olive Oil.

Sizes: 0.50 L.

Pairings: Pumpkin soup, Cod with polenta, enhances any dish.

Perfect for: Those who care about themselves.