

# CA' MICHEL Extra Vergin Olive Oil

The Extra Vergin Olive Oil of Villa Angarano is produced from olive trees located on a hilly slope, facing East, South-East. The diurnal temperature range and the constant cold and dry night breeze coming from Valsugana have always favored the cultivation of olive trees. The olive varieties used are *frantoio*, *leccino* and *pendolino*. The olives are hand-picked and carefully defoliated. The cold pressing is carried out within 48 hours from the harvest. The flavour bouquet is intense and elegant with grassy notes, slightly spicy on the palate.



<b>OLIVE VARIETY</b>	<i>frantoio, leccino, pendolino</i>
<b>PRODUCTION AREA</b>	200m slm, on a hilly slope, East-South/East sun exposure
<b>TYPE OF SOIL</b>	alluvial, marl medium-texture soil
<b>HAND-PICKING PERIOD</b>	by the 15 <sup>th</sup> of January

## SENSORY ANALYSIS

<b>SIGHT</b>	gold green with with graduated yellow shadings
<b>SMELL</b>	intense and elegant bouquet with grassy scents
<b>TASTE-SMELL</b>	final taste with a light spicy flavour of pepper