

MONTEOLIVO

EXTRA
VIRGIN

—
OLIVE OIL
FRANTOIO

Chile

Net Cont 8.4 FL OZ. - 250ml
ACIDITY 0.2%



FRANTOIO

VARIETY ASSOCIATED TO LA TOSCANA AREA.

NOTES OF TASTING

Medium-high intensity oil.

Frantoio is a varietal of intense and fruity flavor, which has an elegant bitterness that gives way subtly to a spicy sensation, with freshly cut grass and fresh fruits aroma. In palate, it presents notes of almond and pleasant sweetness with a medium bitterness and intense spice with long persistence. Its expressive flavor, with a higher spice, gives a slight spicy sensation that contrasts with a pleasant and sweet almond aftertaste. On the nose, evokes aromas of vegetables, green fruit and freshly cut grass.

USES

Its medium intensity and intense spice is recommended to accompany dishes like raw food, ceviche and tasty fishes. Also carpaccio and tuna or meat tartar, fresh or cured cheeses, salads and pasta or rice due to its potent and elegant taste, from which arise bitter and spicy notes, with character and optimum harmony. Very recommended as a condiment for raw or cooked vegetables by its taste and fragrance. Excellent to prepare sauces for its exquisite taste and its ability to blend with other flavors.

Recommended for people who like the intensity of the spicy and bitter.

AWARDS

