



## OLIO EXTRA VERGINE DI OLIVA BIOLOGICO

The olive oil produced by the Tamburini estate is the result of production from 1.000 trees of the Moraiolo, Leccino, Frantoio and Pendolino varieties, organically farmed and therefore excluding the use of any chemical product during processing and as disease prevention treatment. The olives are harvested by hand directly from the tree, followed by cold pressing to guarantee that all the qualities are maintained.

The olive oil has perfect organoleptic properties due to its low acidity, flavour, intense colour and excellent long-term characteristic retention.

The product is certified as organic as an additional guarantee to the consumer.

Any sediment in the bottom of the bottle indicates the authentic, natural quality of the product which, during processing, is not subject to filtering so as to keep its organoleptic qualities perfectly intact.

