



MACCHIABUIA -GRAND CRU-

IDENTITY

The hot Tuscan sun and the stony, mineral soil of our hills, make the taste of our Grand Cru unique and unmistakable. Strongly floral notes although not invasive. Taste with a balanced bitterness, persistent but elegant spicy. The Grand Cru gives character to the simplest ingredients.

PRODUCTION AREA

Capalbio - Grosseto - Maremma

CULTIVAR

Moraiolo, Frantoio, Leccino, Pendolino,

COLLECTION PERIOD

Second and Third Decades of October.

TO THE NOSE

It has a medium intensity fruity, with clear, strongly floral notes, although not invasive. A really interesting nose

ON THE PALATE

Balanced taste, which differs from the nose aromas, with a bitter taste very balanced that releases a distinct scent of chicory. The spiciness is persistent but not aggressive

MATCHING WITH FOOD

A particular extra virgin olive oil, very interesting to use for its character non-aggressive combined with its characteristic bitter note of chicory.

Perfect for balancing sweet trend dishes, to try on potato soups, of cabbage, cereal or bean.

Perfect for completing a fettuccine with mushrooms, for those who don't like oils too much intense is also recommended for seasoning a piece of meat.