

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

CIACCI PICCOLOMINI D'ARAGONA EXTRA VIRGIN OLIVE OIL BIOLOGICO



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DETAILS OF PRODUCTION

Of the 220 ha Ciacci Piccolomini estate, 40 ha are dedicated to olive trees: Frantoio, Leccino, Moraiolo and Olivastra. Sustainable farming practices, such as limited use of only organic fertilisers, periodical pruning and manual harvest help to obtain healthy fruit. Low yields with an average of 12kg of oil from 100kg of olives are then cold press with no filtration.

Ciacci Organic Extra Virgin Olive Oil Biologico is made from early harvested olives that are picked by hand.

TASTING NOTES

It's emerald green with golden tints and has a peppery flavour of aromatic herbs such as rosemary, thyme and cardamom. Persistent and very aromatic, Piccololio is highly complex with fruitiness, bitterness and notes of artichoke.

HOW TO SERVE

Store at room temperature, away from light and heat. Excellent dressing for meat, fish, salade and soups.

VINTAGE
NV

STYLE
Extra Virgin Olive Oil

