

Bussola

olio extra vergine di oliva

Varieties:
40% Leccino – 30% Frantoio
15% Moraiolo – 10% Grignano
5% Maurino, Pendolino, Casaliva, Favarol

Denomination:
Extra Virgin Olive Oil

Expiry Date:
Best before 24 months from bottling

Production Technique:
Obtained by low temperature
pressing of hand-picked olives

Area:
Hills of Negrar di Valpolicella
from 240 to 500 meters above sea level

Storage:
In a cool, dry place
Away from light and unpleasant odours

Ideal Consumption:
Raw on bruschetta, salads and hot dishes

Bussola Tommaso
viticoltore in Negrar di Valpolicella
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