

SAN FANTINO Extra-virgin olive oil

Year: 2015

Production: 500 litres

Price: 65 Euro for a 5 litre can

13 Euro for a 750 ml bottle

Our olives are picked from the tree at the end of October and taken to the mill immediately after the harvesting. Most of the olives are still green when picked.



The result is an oil with the lowest acidity (between 0.3 and 0.4%), cloudy and with a taste that changes in time starting very spicy and then becoming sweeter. Still excellent even after 2 years.

Taste: freshly cut grass, almonds, spices.

It is a very precious oil that should be used raw on salads, boiled vegetables, rare meat, grilled and poached fish, fresh cheese or just with some bread.

It has been adopted by some of the best chefs in Europe.

