

SCIARR ORO DOP

EXTRA VIRGIN OLIVE OIL
DOP APRUTINO PESCARESE



SCIARR ORO DOP

EXTRA VIRGIN OLIVE OIL
DOP APRUTINO PESCARESE

Name: SCIARR ORO Bottle.

Category: Extra virgin Olive Oil.

Varieties: Dritta in purity.

Cultivation area: Citta' Sant'Angelo Hills, in Gagliano.

Picked: Hand picked and the transport to the oil mill is by pierced boxes.
The milling happen within 2 hours in the same day.

Taste: Harmonious and fine, elegant, with light tones of bitter with a hint of spice just more pronounced.
Leave a good taste of aromatic herbs.

Suggested use: Is very suitable for seasoning fish dishes like seafood salads, starters and and steamed fishes, pasta with vegetables, soups and grilled white meat, excellent with bruschetta, salads, red meat and legumes soups.

Packaging: In brown bottle and beautiful design, elegant and fine,attractive label and anti-oil, ideal for luxury restaurant, or like wonderful gift idea.

Bottle formats: l 0,500 and l 0,250.

Vaporizer: l 0,250