



FATTORIA
NICODEMI

OLIO

EXTRA VERGINE DI OLIVA



ABOUT THE OLIVE GROVE

AREA

Abruzzo, Teramo hills

VARIETIES

Leccino 50%, Frantoio 20%, Maurino 15%, Carboncella 15%

MUNICIPALITY

Notaresco

ALTITUDE

250-300 metres

SOILS

Medium-textured limestone and clay

TREE SPACING

6×6 Metres

PRUNING METHOD

Open centre

AGE

20–40 years

YIELD:

12–14 litres of EVOO per 100kg olives

HARVEST TIME

Second ten days in October

EXTRACTION

Olives are processed within 8–10 hours of picking, at a modern, continuous-cycle mill that uses a blade crusher, vacuum malaxer, dual-stage decanting (without added water). The olives are cold pressed at 24 °C.

AMOUNT PRODUCED

Varies each year, but on average 4,000 half-litre bottles

STORAGE

In small steel tanks

SENSORY PROFILE

Medium fruity flavour, with a limpid, green-gold hue. The nose is fruity and well balanced, with distinctive herb notes. The palate is bitter and pungent, restrained and balanced.

PAIRINGS

A food-flexible EVOO. Tasty on warm or hot bread. Excellent to enhance pasta, rice and pulse soups. Perfect on seafood salads, grilled fish, meat tartare, vegetable salads.