venchiarezza

V'Olio Monocultivar Bianchera

Flavour map

Description	Judgment
Fruity	3
Bitter	4.5
Spicy	4
Artichoke	1.5
Grass	3
Ripe fruit	0
Sweet	0
Almond	3
Herbal	1

Olive trees, harvesting and pressing

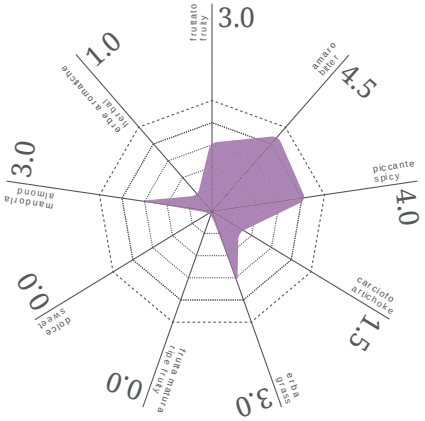
La Bianchera is perhaps the most particular of the indigenous cultivars of our species area. A vigorous and generous plant, it resists well even against the rigid winters of the Friulian range area. Its harvest comes late in the season, after the first week of November. Its extraction process is the same as the Blend.

Character

A medium intense, green fruity olive oil, with sharp hints of fresh grass and almond. Spicy to the taste with a slightly bitter note.

Accompaniment and dining

Extra-virgin and versatile, goes together with any dish. From fish to red meat, it gives special flair to genuine bruschetta with tomatoes. To truly enjoy its flavour, best served within 12 months from production.



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