



venchiarezza



V'olio Blend

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Flavour map

Description	Judgment
Fruity	4
Bitter	2
Spicy	3
Artichoke	1
Grass	2.5
Ripe fruit	0.5
Sweet	1.5
Almond	2
Herbal	0

Olive trees, harvesting and pressing

Olives from various national cultivars participate in the production of this extra-virgin olive oil. Frantoio and Gorgazzo are its masters, supported by the classics: Leccino, Pendolino, Moraiolo. The harvest begins in mid-October when the fruit has changed colour by some 50%. Pressing is performed within 24 hours in a new-generation continuous facility, with cold extraction. Then refinement, blending and bottling.

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.

