

OLIO

EXTRA VIRGIN OLIVE OIL “IL SOSSO”


IL SOSSO
Famiglia Ravaglioli



This is an extra virgin olive oil made solely from olives produced in our olive grove, which is of limited extent and consists of Tuscan cultivars: Frantoio, Leccino and Correggiolo.

The olives are harvested entirely by hand starting towards the end of October. The pressing takes place within 24 hours of the harvest using the cold procedure, and the oil is decanted naturally in order to preserve its characteristic taste and aroma for as long as possible.

The oil is characterized by very low acidity, an intense, fruity aroma and a slightly spicy taste.

