

SAN MICHELE

OLIO

EXTRA VERGINE DI OLIVA



Valori medi / Nutrition Fact: 100 g			
Energia	3773 KJ	898	Kcal
Grassi / <i>Fat</i>		9,98	g
di cui acidi grassi saturi		16,1	g
Carboidrati		0	g
di cui zuccheri / <i>Sugar</i>		0	g
Proteine		0	g
Sale		0	g

The olive trees of Grignano and Favaról grow on a tuffaceous slab about 200 meters above sea level and enjoy a constant breeze, giving a fine oil with a strong identity.

AROMATIC NOTES

To the palate the flavor is elegant, with a nice smoothness and at the same time a good enveloping structure; a good depth, mediated by a clear sapidity.

Its scent component is particularly evident, with a pleasant light fruity scent.

A hint of green apple, light citrus sensations of green lime and spicy spice subsequently emerge. The bouquet finish extends to aromatic notes such as artichoke and thyme.

CULINARY PAIRINGS

San Michele is a very elegant and fine oil, and its balance makes it particularly gourmet. San Michele offers excellent possibilities for use with fish in crudités, vegetable dishes such as Asparagus Whites of Bassano or knife-edge meat jokes, particularly Fassona Piemontese.