



# Organic Grignano

## EVO ITALIANO



### Production area

Italy.

### Growing method

Organic farming.

### Cultivar

100% Grignano.

### Harvest

During the veraison phase, by the end of October.

### Milling

Within 12 hours of harvesting, in a two-phase, continuous cycle plant.

### Storage

In stainless steel tanks under inert gas in a temperature-controlled environment.

### Sensory profile

Attractive clear green colour streaked with yellow. Opens on the nose with hints of flowers, musk and green almond, distinct grassy cardoon and medium-intensity green fruity notes. On the palate, this breadth of perception is confirmed, with balanced and variegated bitter and piquant notes that build perfectly from a subtle hint to a distinct finish. Clearly perceptible notes of grass and cooked vegetables. Firmly structured, generous, mouthfilling oil, with a linear, lingering flavour.

### Food pairings

Excellent drizzled on chicory and radicchio salads, amanita and porcini mushrooms. Ideal for fish tartare and carpaccio, raw shellfish and soft cheeses.

