



VILLA SCHINOSA®

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## Fruttato Intenso ed il Fruttato Leggero

### Olio Extra Vergine di Oliva

The extravergine come exclusively from the olive groves of the property The press is strictly cold and the oils are sorted as intensely fruity and slightly fruity.



The Intensely Fruity, with a slightly spicy backtaste, is obtained from an olives variety called Coratina at 100% and reflects in full the typicalness of the zone of production of Castel del Monte. To be used raw on soups of vegetables and grills of meats.

The Slightly Fruity is a very balanced oil: Coratina variety 70%, Peranzana, Picholine and Favolsa varieties for the other 30%. Is a moderately aggressive extravergine in the right measure for its blend and can be used in many different ways, raw as cooked.

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