

CONTI DI SAN BONIFACIO

CONTI DI SAN BONIFACIO OLIVE OIL

TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

Estate

Our oil is crafted from olives harvested from our ancient olive trees, a few metres from our front door and is the essence to our healing food culture at Conti di San Bonifacio.

Winemaking

The Conti di San Bonifacio organic extra virgin olive oil is cold-pressed with a mechanical process and made from the olive varieties of Olivastra, Leccino, Frantoio and Moraiolo.

Food Suggestions

Used for cooking.

TASTING NOTES

This organic Tuscan olive oil has an intense fruity flavour with artichoke and tomato leaf aromas, characteristically bitter as is the case with Tuscan olive oils. Initially, with pleasant spicy notes, a yellow-green colour that turns gold as it matures

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 500mL (6 pc)
- Class: Olive Oil

CONTIDISANBONIFACIO.COM/WINERY/OUR-WINES/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

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