



San Giorgio a Lapi

GEOGRAPHICAL AREA

San Giorgio a Lapi, San Giovanni a Cerreto

TYPE OF SOIL

Stratiform Galestro sandstones

MILLING

Continuously cold

OLIVE HARVEST

Hand picking

APPEARANCE

Clear

COLOR

Intense green with gold shades

CONSERVATION

15 years

PACKAGES

3 lt, 5 lt cans.

Bottles 0.25 ml, 0.50 ml and 0.75 ml

FOOD PAIRINGS

Prince oil to characterize in a way elegant and decisive meats, soups, appetizers and desserts.



EXTRA VIRGIN OIL

There are flavors that speak of earth and time, of skilled hands that harvest the fruits at their perfect moment.

From carefully selected olives comes an oil that releases intense aromas of freshly cut grass and sweet almond. Its color is golden with vibrant green reflections, like the light and the land from which it originates. On the palate, the balance between bitterness and spiciness is harmonious and enveloping, offering a persistent taste that speaks of tradition.

Our extra virgin olive oil is not merely a condiment, but a true protagonist in the kitchen, capable of transforming every dish by enhancing its flavors and bringing with it a unique sensory experience. A golden thread that connects the land to the table, the fruit of ancient gestures passed down through time. Every drop tells a story of patience, sun, and deep roots, carrying with it the true taste of a generous land.