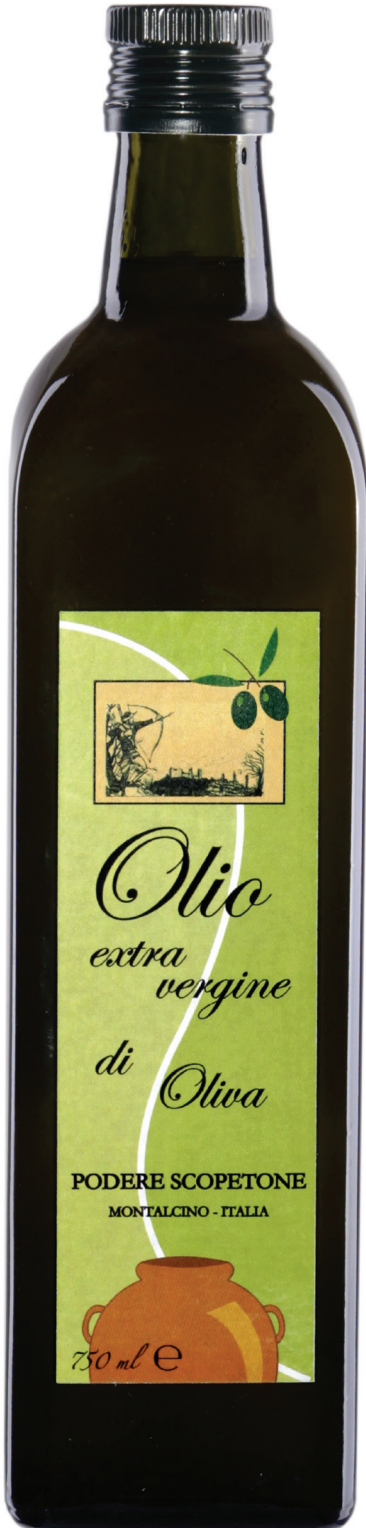




Scopetone

AZ. AGR. LA MELINA
MONTALCINO



OLIO EXTRAVERGINE DI OLIVA

Altitude

350 - 400 metres a/s/l

Olive's varieties

Frantoio, Moraiolo, Leccino

Harvest-time

Beginning of November

Harvest system

Traditional hand picked

Extraction system

At cold temperature by mechanical methods

ORGANOLEPTIC CHARACTERISTICS

Colour

Emerald green

Nose

Intense, fresh fruits

Palate

Pleasant, full and balanced taste with artichoke's notes and herbaceous scents with a spicy bitter aftertaste