

CHIARIERI

D.O.P. Extra Virgin Olive Oil

PRODUCTION AREA: This oil comes from olive groves belonging to the Azienda Agricola Chiarieri in Pianella (PE), namely Contrada Granaro, Pusciana, Sant'Angelo and San Nicola.

FEATURES EXTENSION: approx 18 hectares.

ALTITUDE: 180-250 m above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: polyconic vase.

AGE OF OLIVE GROVES: 150 years old.

VARIETIES USED: 100% Dritta of Pianella picked from 20th October to 30th November.

PRODUCTION METHOD: The olives are milled soon after being harvested by hand. The oil is decanted and put into stainless steel tanks.

ORGANOLEPTIC FEATURES: A few months after the milling, the dark greenish colour becomes golden yellow. The smell is full and velvety, with powerful notes of artichoke. The taste is full and slightly fruity. Its qualities are exalted when used to dress vegetables and grilled food. Acidity 0,17%. If it is kept in a cool and dark place, it can be even used 24 months after its production.

www.chiarieri.it



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