



Forcella, azienda agricola

Abruzzo / Italia

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Type of oil

Monovarietà Leccio del Corno

Production area

Abruzzo

Città Sant'Angelo

Average Production

500 litres

Variety Composition

Leccio del Corno

Sensorial Profile

When smelling it recalls flavours as partially fruity, characterized by rich vegetal notes accompanied by hints of almond.

Notes of spicy medium-high intensity with artichoke and almond back-taste.

Food-Matching

Perfect on swordfish and clams.

It enhances the flavour of primo-sale cheese as well as of peas and asparagus.

Packaging

Dark glass bottles

0,50 - 0,25

OLIO EXTRAVERGINE DI OLIVA