Civolìa 2024-25 – Extra Virgin Olive Oil – Organic

*The area of the Lake Preola and Gorghi Tondi Nature Reserve expresses a unique and rare pedoclimatic richness. This is why Tenuta Gorghi Tondi has chosen to extract an Extra Virgin Olive oil from its Mediterranean fruits, and in particular N**ocellara** single-cultivar, one of the most popular, and appreciated Sicilian olive varieties.*

Classification: Extra virgin olive oil
Certification: organic, IT-BIO-009
Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m / asl (about 80 ft)
Variety: Nocellara 100%
Harvest: manual, mid-October
Pressing: cold extraction, by centrifugation

Tasting notes: bright green color, with a medium fluidity. The flavor is spicy and herbaceous, clean, and persistent. Medium fruity, round and rich, with a great balance, and an aftertaste of tomato and sweet almond

Pairings: ideal with fish, both raw and cooked, with legume soups, red meat, and vegetable-based dishes.

Vintages produced: 2021, 2022, 2023, 2024

Bottle capacity: 50 cl

TENUTA
GORGHI TONDI
VINI PER NATURA

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