



OLIO EXTRA VERGINE DI OLIVA

PRODUZIONE ARTIGIANALE AZIENDALE



Known since ancient times as “liquid gold” and a key ingredient in countless recipes, olive oil is the undisputed king of the Mediterranean diet, playing a fundamental role in the food pyramid thanks to its numerous nutritional properties.



Origin

Region: Marche – Province of Ancona

Area: Hills of San Paolo di Jesi (AN)

Olive Grove Size: About 250 trees, many centuries old

Layout: In groves and scattered among vineyards and fields



Cultivars

Leccino

Frantoio

Rosciola

Mignola

Sargoncina

Orbetana



Harvest and Production Method

Harvest: Manual, traditional hand-picking (“brucatura”) at optimal ripeness

Crushing: Within 24 hours of harvest to ensure freshness and quality

Extraction: Cold-pressed



Tasting Notes

Color: Deep green with golden reflections

Aroma: Medium fruity, with hints of fresh almond and herbs

Taste: Balanced, with notes of artichoke, aromatic herbs, and a gentle peppery finish



Suggested Pairings

Perfect raw on salads, legumes, white meats, soups, bluefish and bruschetta. Enhances traditional Marche dishes and simple, genuine ingredients.



Technical Data

Acidity: <0.3% (depending on the vintage)



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