



La Dote di Tegrino

EXTRAVIRGIN OLIVE OIL

The Olive tree, that is really symbolic in our culture, finds an harmonius *terroir* in Podere L'Assunta where it can express its own character. Our olive tree fields are located in a really good area with perfect climate and soil, on the hills facing the Monteriggioni Castle. Quality is our aim and La Dote di Tegrino is its fruit that we pursue with passion and respect of nature, in two words with *organic farming*.

Varieties: Moraiolo 75%, Leccino 15 %, Frantoio 10%.

Production area: Monteriggioni, Siena, Italy.

Soil: Medium hill 300/320 m above the sea level, limy soil with stones.

Trees form: standard.

Harvesting method: hand picking and pressing in the same day.

Pressing: continuous cold cycle.

Colour: bright emerald green, *unfiltered*.

Flavour: complex, with an interesting aromatic bouquet, hints of artichoke, almond and cut grass.

Taste: powerful and harmonious, well structured and persistent, slightly bitter and spicy.

Density: full bodied, *unfiltered*.



D.O.P. TERRE DI SIENA

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