



# DIANELLA

CONTI PASSERIN D'ENTRÈVES



## EXTRA VIRGIN OLIVE OIL 2025

### DIANELLA ORGANIC

The Dianella extra virgin olive oil comes from secular olive groves and it is a blend of frantoiane, leccino and moraiolo olives. The gathering takes place at the beginning of the veraison and the olives are pressed strictly within 24 hours from the harvest. What you get is a typical Tuscan oil: extremely fine but with a strong taste that can enhance the flavours and aromas of our traditional cuisine. The organic management of the trees and the processing of the olives confer to Dianella olive oil beneficial properties for the body..

### PRODUCTION AREA

VINCI – TUSCANY

### TASTING NOTES

From green to golden yellow. The colour will change over time. Fresh olive aromas well blended with artichoke and green leaf aromas. Fruity and spicy notes with slight bitter aftertaste.

### OLIVES VARIETIES

Frantoiano (70%), Leccino (15%), Moraiolo (15%)

### HARVEST

Manual

### SIZES

175 ml – 500 ml – 5000 ml

