



D'oro

Extra virgin olive oil



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Cultivar: Razzola, Leccino, Moariolo

Maximum acidity: 0,4 %

Territory: Municipalities of Luni and Castelnuovo Magra



Method of production

D'Oro is produced with olives harvested by hand in our olive groves located on the hills of Luni and Castelnuovo Magra, in the furthest reaches of the Levant of Liguria, in full respect of the ancient traditions, evidenced by the presence of mills from the Roman era. The cultivars are those typical of our territory: Razzola, Leccino and Moraiolo. The extraction takes place at a low temperature exclusively with mechanical procedures that safeguard the aromas and organoleptic characteristics.

