



The extra-virgin olive oil from La Gerla is strictly obtained from a cold pressing of the olives hand-picked from the trees in our two areas of production at Canalicchio and Castlenuovo dell'Abate located at about 300 m.a.s.l.



Olive varieties

Frantoio, Correggiolo, Leccino, Moraiolo and Olivastro.

Description

The variety of olives is typically Tuscan including Frantoio, Correggiolo, Leccino, Moraiolo and Olivastro. They mainly feature very low acidity (less 0.5%) and an intense green colour; cold pressing maintains all the sensory qualities of the product revealing a vast aromatic range when tasted with fruity and fragrant aromas. For this reason, La Gerla extra-virgin olive oil is especially suitable for dressings.