



*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.