

EXTRAVERGINE OLIVE OIL

On a surface of about 2,5 ha there are 900 olive trees of the following varieties: LECCINO, MAURINO, FRANTOIO, CASALIVA, GRIGNANO, PENDOLINO, BIANCHERA, CORATINA. The olive trees are pruned policonic vase.

The olive pressing is carried out in the oil mill next to the winery within three hours after harvesting.

The Oče Aš line includes two blends:

Olive Nere - with mild hints

Olive Verdi - with bitter and spicy hints