

Russiz Superiore Extra-virgin Olive Oil



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Production area: This is an extra-virgin olive oil obtained exclusively from the fruits of the Russiz Superiore's olive groves in Collio, NE Italy.

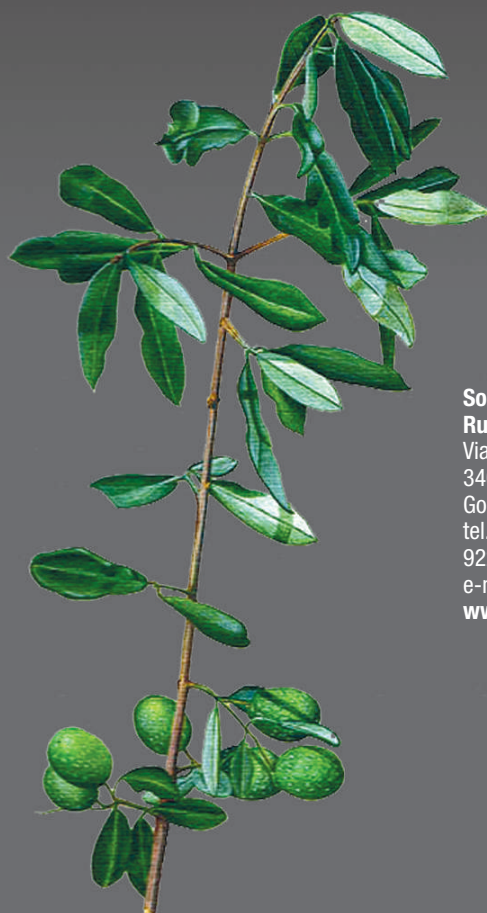
Soil: Formed during the Eocene period presenting layers of loam rock (limestone and clay) and sandstone. The olive farming in the gentle hills of Collio dates back to immemorial time and was then lost after the First World War and the Great Cold of 1929.

Varieties: The main olive varieties are the native Bianchera together with Pendolino, Maurino and Frantoio.

Pressing: The olives are hand harvested between the end of October and the beginning of November and are then processed with traditional techniques and modern equipment to obtain a high quality product which magnifies the fruit characteristics.

Organoleptic characteristics: It has a light green colour with yellow tones. On the nose it shows clear scents of leaf, thistle and even artichoke. The taste is smooth; first sweet, it progressively shows the different plant varieties' sensations, characterizing the flavours and the aftertaste and results in excellent balance.

Size of bottles: 0.50 l



**Società Agricola
Russiz Superiore ss**
Via Russiz, 7
34070 Capriva del Friuli
Gorizia Italia
tel. +39 0481 80328
92237 fax +39 0481 960270
e-mail: info@marcofelluga.it
www.marcofelluga.it