



I Dolia

Extravirgin Olive Oil

Varieties: Moraiolo, Leccino, Frantoiano

It is obtained combining three cultivar: Moraiolo, Leccino, Frantoiano, cultivated in the family's olive groves. Its main features are the elegance and the delicacy typical of Ligurian oils. Its intense green tends to be ochre.

The scent is very delicate, fruity and persistent; it is dry, sapid and cool in the mouth, it has a good persistence.

