

CORTE GIOLIARE

Olio Extravergine di Oliva



The extra virgin olive oil is obtained from an accurate selection of hand-picked olives in the olive groves.

It has a golden yellow colour with greenish shades, and a little bit fruity and musky bouquet.

Perfect raw, in order to optimize its properties. It gives flavour to all the type of dishes

Corte Gioliare

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