



TRE POGGI

Azienda Agricola I Tre Poggi



Main products:

Extra Virgin Olive Oil IGP Toscana



Extra virgin olive oil IGP Toscana

Our olives are harvested with manual processes and come exclusively from the trees of the Tuscan Maremma and from the typical Tuscan cultivars: **leccino, frantoio, maurino and moraiolo.**

The oil, rigorously cold pressed, is pressed in a short time, filtered and stored in an airtight container.

After being analyzed and deemed suitable by the commission of the **Tuscan IGP Consortium**, it is packaged and bottled.

The result is a superior quality product, which has an excellent balance between bitter and spicy and is characterized by a **very low acidity and a high content of vitamins, polyphenols and antioxidants.**



Flavor and Taste

Clear and light green color with yellow shades. The bouquet is reminiscent of a field of flowers with lilies and freshly cut grass.

Final scents of rocket and green pepper make the olfactory range evintriguing. On the palate there is a clear vegetal sensation with artichoke and cinnamon finale.

Food Pairings

This oil is suitable to be paired with many different dishes such as meat, vegetables and pasta.

Composition

Leccino, frantoio, moraiolo, maurino.

Acidity: 0.2 %

Antioxidants: 774 mg/kg

Vitamin E: 292 mg/kg



Formats

The bottle of 500 ml / the bottle of 250 ml / the can of 500 ml / the can of 3 lt