



CONTE
ROBERT PITTI
dal 1903

PITTI EXTRA-VIRGIN OLIVE OIL

Pitti Cenaja Oil is an extra virgin oil, produced with selected and hand picked olives. The pressing is continuous, carried out shortly after harvest to guarantee integrity of the flavour characteristics, the intensity of the scents and rich taste.



TYPES OF OLIVES	Frantoio and Leccino 65%, Moraiolo 25%, Pendolino 10%
ZONE OF ORIGIN	Pisan hills, maximum altitude 350 meters above sea level
METHOD OF COLLECTION	The olives are hand picked, selected at the point of ripeness and pressed just hours after collection
PRESSING	Cold system Alpha laval 18X, continuous cycle
CONSERVATION	The flavour characteristics of the olives are preserved unchanged, thanks to the modern system of storage for conserving the oil at controlled temperature, protected from luminous sources
ASPECT	Oil not filtered
COLOR	Green when just pressed, tending toward yellow once mature
ACIDITY	Oleico acid <0,5 (method Reg. the EEC 2568/91)
PEROXIDES	Meq of O2 active/kg <10 (method Reg. the EEC 2568/91)
TASTING	Pitti oil is introduced with an elegant intense green color that becomes yellow gold with maturity, is characterized by notes that recall sweet almonds. The scent has aromas of raw vegetables, such as artichokes and fennel. Particularly suitable for raw and cooked vegetables, soups and pasta dishes. Optimal also on fish and grilled meat
SIZE	250 ml, 500 ml, 750 ml



TORRE A CENAIA
ANTICA TENUTA PITTI

TORRE A CENAIA SOCIETÀ AGRICOLA S.R.L.
via delle Colline 55 - Crespina Lorenzana (Pi)
Tel. + 39 050.643739 - Fax + 39 050.644077
info@torreacenaia.it - www.torreacenaia.it - www.pittiwine.it