

# RUBINELLI VAJOL

**olio**

*olio extra vergine di oliva "pianeto"*

**Varietal:** Grignano, Favarol (both native), Pendolino, Leccino, Frantoio and Moraiola.

Average acidity less than 0.2%

Olive grove altitude: between 170 and 320m a.s.l.

Rubinelli extra virgin olive oil is made after careful selection of hand-picked olives from the company's own olive groves.

It has a yellow-green colour, with a slightly fruity bouquet.

Excellent as-is, for maximising its properties. Heightens the flavour of every dish. Over and above the typical composition of the local terrain that ensures the sensorial uniqueness of these olives, one of the secrets behind the excellent quality and exquisite taste is crushing using traditional extraction systems and strictly performed on the same day as the olives as they are harvested from the tree.



It has the intense yellow-green-gold colour of chlorophyll and a delicate fruity perfume. It is an extra virgin olive oil with unique characteristics. Its taste releases elegant and fresh notes of lemon zest: a gift from the prized native olive variety Grignano.





## Azienda agricola

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