



EXTRA-VIRGIN OLIVE OIL



At La Pace we grow a limited number of olive trees, mostly over 50 years old, in accordance with biological standards. All olives are picked manually and slow-pressed at ambient temperature.

La Pace extra-virgin olive oil is characterized by a golden-greenish color, low acidity levels and a wonderful fruity-fresh and spicy-sweet taste. The personal care that our olives receive guarantees an oil of the finest quality.

Please keep La Pace olive oil in a protected place with a temperature of between 16 and 18 degrees Celsius.

Product type:

Extra-virgin olive oil

Terrain type:

Calcareous and clayey

Plant spacing:

6 m x 6 m

Age of the trees:

50+ years old

Processing method:

Manual, in compliance with biological agriculture standards

Harvesting system:

Manual

Harvesting period:

Mostly between October and November

Extraction method:

Cold pressing below 27 degrees Celsius

Aroma:

Slightly fruity, delicate and aromatic

Podere La Pace

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