



TECHNICAL DATA SHEET

MOLÌ - MONOCULTIVAR LECCINO

COLOR: Golden yellow

TASTES: Aromatic herbs (like basil and mint), Dried fruits (like almond) and vegetables (like artichoke).

PAIRINGS: Ideal for use both in cooking and raw, it goes perfectly with white cami and fish and is a valuable ally for the realization of sweet and savory pies. Valuable ingredient for the preparation of all cooking sauces with particular reference to mushrooms, pesto alla genovese and asparagus. Ideal for weaning children and for the nutrition of early childhood.

SOME CURIOSITY: The Leccino is among the varieties of olives best known and appreciated by both producers and consumers in Italy.

From the fruits of this plant an excellent oil is obtained as well as excellent mesa olives and olive pâté.

This cultivar is quite widespread throughout the Italian territory and not only thanks to the characteristics of resistance and adaptability to different environments of the plant, with particular reference to harsh climates and spring frosts. The drooping shape of the foliage of the plant, similar to a weeping willow, makes it particularly suitable for manual harvesting. Native to Tuscany, this variety of olive tree gives an excellent expression of itself in the territory of Latium, which today is a producer of good quality of this cultivar.

The fruits of this variety of olives have a purplish color and are characterized by an early maturation, so that often the harvest takes place in October. The oil that is obtained has an average content of polyphenols that gives it a sweet and balanced taste particularly appreciated by children.

Our extra virgin olive oil Molì - Monocultivar Leccino is obtained through the milling of olives of Leccino quality, produced by the olive trees present within our properties located in the town of Cori (LT), about 220 meters above sea level, according to traditional techniques that go from manual harvesting to milling within a few hours.

