



P E T R A

PETRA

Extra virgin olive oil

Varieties of olive

Leccino, Frantoio, Moraiolo, Pendolino.

In the **Val di Cornia** olive growing has ancient roots and revolves around the classic Tuscan cultivars, particularly the varietal triad of Frantoio, Leccino and Moraiolo. The oil extracted by the Petra estate includes another equally prized indigenous cultivar, Pendolino, which together with the other three makes it possible to extract unique extra virgin olive oils, whose sensory qualities are the product of an expert blend (40% **Leccino**, 25% **Moraiolo**, 20% **Frantoio** and 15% **Pendolino**), in order to produce an oil that is smooth and rounded yet bitter and pleasantly hot at the same time: **the balancing of opposites**.

The oil produced is extracted from 2000 olive trees in San Lorenzo, in the municipality of Suvereto, at an altitude of 120 metres, over a clayey 10-hectare area of land. The olives from which the oil is extracted all belong to the indigenous varieties of the region, the Leccino, Frantoio, Moraiolo and Pendolino cultivars. All production phases are controlled directly in order to safeguard the natural qualities of the fruit. The olives are picked strictly by hand as soon as they start to darken, and pressing takes place in the adjacent oil mills with cold extraction in three continuous phases. As well as combining nutritional and organoleptic quality, this oil is a pure expression of nature.

Yellow with green tinges, it is clear in appearance. The nose has fruity, vegetal aromas, with clear grassy connotations. On the palate it is velvety and smooth, it has good fluidity and a vegetable flavour with clear artichoke notes. Grassy notes as well a light and well-balanced hint of piquancy in the finish.

This versatile oil can be used raw and when cooking. It is at its best when used in vegetable and legume soups and with barbecued meat and roast game.

Autumn: Broccoli and chick peas with marinated raw carrots

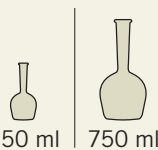
Winter: Wild boar ribs

Spring: Octopus with potatoes, tomatoes and tangy monk's beard

Summer: Seafood salad

Also good with fried food e.g.: fried artichokes with hazelnuts.

Also good in sweets e.g.: beignet and dark chocolate cream with oil



Bottle size

250 ml

750 ml



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MORETTI
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