

FÈLSINA

Multivarietal Extravirgin Olive Oil

Experience with producing “Olio secondo Veronelli” has given Fèlsina a deep familiarity with each of the olive varieties grown here, making possible the crafting of an optimally representative blend. Our Multi-varietal Oil integrates the characteristics of those olives in way that accentuates the diversity and uniqueness of each variety

Separate harvesting of each variety, by hand at the start of invaiatura or ripening period, and extraction of only the pulp.

Constant-temperature storage in stainless steel, with no air contact, and bottling under vacuum.

Appearing a luminous green, it stands out for the remarkable intensity of its bitter and peppery properties, beautifully balanced with spice and herbaceous essences.

It is the perfect accompaniment to Mediterranean dishes, vegetables, red meats, aged cheeses, as well as fine international dishes.

Suitable for long-term storage if stored at constant temperature, away from light and heat sources.

