

FÈLSINA

“Oil is like wine, the olive tree is like a vine”

Luigi Veronelli

A true and authentic agricultural establishment, Fèlsina's activities are centered around wine and olive oil. Since 2002 we have undertaken the project “Oil according to Veronelli” seeking to match the olive tree to its land, oil olive to its grove, following the same philosophy of terroir used for wine.

Hand-harvested at the start of invaiatura, or ripening period, and extraction of only the pulp. The specific olive variety plays a crucial role in the sensory properties of the oil. This is the reason that the varieties are harvested separately. Harvest time varies from variety to variety, and depends on the weather: an early picking means low acidity, high polyunsaturated fatty acid content, and a higher number of antioxidants, such as polyphenols.

Correggiolo

An ancient Tuscan olive among the area's most widelyplanted. Vigorous, and wide-growing, bears elongated, oval olives that ripen late and in successive stages.

Appearing a sparkling green, it releases a forceful draught of fresh-mown grass, arugula, and artichoke. Multi-layered and superbly-balanced in the mouth, it offers spicy black pepper and artichoke, with medium-high intensity of bitterish and peppery sensations.

It partners beautifully with all Mediterranean dishes, salads, vegetables, and cheeses. Simply outstanding drizzled over meat and fish.

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

