

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.

Leccino

Very widely-planted variety throughout Italy. Characterized by an elegant profile, it boasts high vigour and good resistance to cold and pest attacks.

Crop level is good and consistent, and ripens fairly early.

Yields a medium-intense oil with a good balance of bitterish and peppery qualities. Appears a sparkling lime-green. The bouquet, crisp and clean-edged, offers herbaceous notes of wild herbs and fresh vegetables. In the mouth, it releases pungent hints of almond, olive leaf, and garden herbs.

Best enjoyed with light dishes, such as salads, mushrooms, raw and poached fish, veal and poultry.

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

