

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.

Pendolino

Very widely-planted in central Italy; its pollen-rich blossoms make it a valued pollinator. Grows very long, drooping branches, and is cold-resistant and early-ripening.

The oil, appearing a characteristically luminous strawyellow, is delicate and refined. The nose releases scents of fresh and bitter almond, and hazelnut. It enters sweetish and delicate in the mouth, then develops a lovely, pungent bell pepper and curry.

Particularly recommended with medium-light dishes a tad sweet, such as poached fish, white bread, and lightly-sauced pastas.

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

