

CAMPO MILLENARIO OLIO EXTRA VERGINE D'OLIVA

Our Campo Millenario is the ancient field of our olive grove.

Our extra virgin olive oil is produced through cold extraction, directly on site at Azienda Agricola Moretti Omero, it is a tasty, peppery and sumptuous oil. With this Extra Virgin

Olive Oil we would like to communicate the emotions we feel while picking the olives in our most ancient olive grove. These trees have survived the changing seasons and the passage of time, but still give us a product as real and genuine as it was a thousand years ago. Most of the olive trees of this extraordinary olive grove are San Felice, an olive tree native to our area.

Certified organic olives. The farm has been organic certified since 1992. Single olive grove
Olives varieties: Moraiolo, San Felice (this one is an autochthonous cultivar from Giano dell'Umbria, our village).

Average altitude: 450 meters above sea level type of soil: mainly stony soil.

The average age of olive trees: centenarian trees. Care of the trees: hand pruning, soil treatment with pruning leftover and organic fertilizing. Harvest time: first week of October. Harvesting technique: handpicking. Healthy olives are placed in small crates and they are quickly carried to our frantoio to be cold-pressed.

Organoleptic features: The color is green with golden tinges. Wild herbs and a slightly artichoke aroma. Medium piquancy. Combinations: Use raw on vegetables and fish.

Acidity level: 0.15% at bottling. Peroxide number: 7.10 at bottling. Storage temperature: 10-14°C. Product available in 250 ml bottle. We produced 3000 bottles of it, only in great vintages.