

EXTRA-VIRGIN OLIVE OIL

OLIO EXTRA VERGINE DI OLIVA

Since 1353, the Conti Serego Alighieri, descendants of the poet Dante, have cultivated their estates in Valpolicella with love and care, specialising in wine and other traditional agricultural products of the area to make a range of high quality foods for the table.

Extra-virgin olive oil with delicate, fruity and spicy taste. The olives, picked by hand and pressed with ancient granite mill-stone wheels called “molazze”, come from the historic Possessioni dei Conti Serego Alighieri estates in Valpolicella Classica.

TASTING NOTES

Look: golden yellow with green reflections.

Nose: intense but delicate and gentle.

Palate: soft and delicate, with intriguing hints of almonds.

SERVING SUGGESTIONS

Has many uses in the kitchen, but particularly good with first courses in the Mediterranean style. Good with vegetable soups and for the dressing of pulses. Good for white meat and freshwater fish. Ideal as a condiment for raw, cooked and grilled vegetables, cured meat (*carpaccio*) and for making sauces such as mayonnaise.

STORAGE

Keep in a cool dry place for a couple of years. Keep away from light.



500
ML



Agriculture has always been the principal activity of this noble house, and it has always been carried out with skill and passion. As well as the wines, there is also a specially created line of food products made with the same skill that the Conti Serego Alighieri have always used in developing the traditions of the Valpolicella region comprising: olive oil, condiment made from cooked grape must, jams, honey and rice. Masi supervises their production and distributes them worldwide.

