



CANTIGALLO MOLISE P.D.O

Organic extra virgin olive oil Molise P.D.O.

DESCRIPTION

Grand Cru is an area near Cantigallo in the community of Montenero di Bisaccia. It sits between 135 to 155 meters (443 to 509 feet) above sea level and is populated with our younger olive trees. A special selection of organic Gentile di Larino, Nociera e Leccino olives.

FLAVOUR

A rich, dense golden yellow in color, this oil appears crystal-clear in the glass. The nose reveals elegant aromas of walnut husk that gradually unfold, accompanied by subtle herbal tones such as thyme.

On the palate, it begins softly yet persistently, first with a warming spiciness reminiscent of Habanero pepper, then offering a long, savory finish of chicory and crisp eggplant.

A Perfect oil also for more delicate preparations such as spaghetti alla mollica.



ACIDITY

Acidity expressed in oleic acid 0,1/0,2%.

SIZE

- 100 ml
- 250 ml
- 500 ml
- 750 ml
- 5 l



Reference code	size	packaging
DOP100	100 ml	bottle
DOP250	250 ml	bottle
DOP500	500 ml	bottle
DOP750	750 ml	bottle
DOP5	5 L	bag in box



www.oliozappacosta.com
info@oliozappacosta.com
+39 340 3339003

Az. Agr. Zappacosta Flavio - Via Venanzio Vigliardi, 13 - 86100 - Campobasso (CB)
VAT: IT01629930700 - Cod. operatore biologico: IT BIO 007 R82Q
Operating site: Montenero di Bisaccia: C.da Granciara; C.da Cantigallo; C.da Fontanelle.