



GRANCIARA MONOCULTIVAR CERASA DI MONTENERO

Organic extra virgin olive oil

DESCRIPTION

Grand Cru is located in Granciara, also in the municipality of Montenero di Bisaccia. It is 150 to 250 meters (492 to 820 feet) above sea level and is where our centuries-old olive trees grow.

A special selection of organic Cerasa di Montenero olives harvested in the

Granciara

FLAVOUR

This oil is fluid and light, with a straw-yellow color. On the nose, it offers delicate herbaceous notes reminiscent of freshly cut grass, enriched by a subtle almond nuance and pleasant hints of lemon thyme. On the palate, it opens gently, evoking the bitterness of eggplant before revealing intriguing touches of ginger and sweet paprika. The finish brings back a refined bitter note—balanced and never overpowering. A versatile oil, it pairs beautifully even with more unexpected dishes like cream-based or pistachio ice cream.



ACIDITY

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

SIZE

- 100 ml
- 250 ml
- 500 ml
- 750 ml
- 1 l
- 1,5 l
- 3 l
- 5 l



Reference code	size	packaging
MONO100	100 ml	bottle
MONO250	250 ml	bottle
MONO500	500 ml	bottle
MONO750	750 ml	bottle
MONO1	1L	bag in box
MONO1.5	1,5L	bag in box
MONO3	3L	bag in box
MONO5	5L	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.