

Gourmet

Gourmet cuisine is not only the identifying mark of the 'made in Italy' culture, but it represents one of the greatest expressions of pleasure and talent all over the world.

Both locally and globally, chefs are real artists who interpret raw materials and their combinations in absolutely unique and personal ways. To make a dish perfect, however, it is essential that each element is of utmost prestige and in harmony with all the others, especially when talking about that extra virgin olive oil that becomes the touch of taste that binds the ingredients and enhances the flavors. The Gourmet line designed by Tenuta Masciangelo has been created as an answer to the wishes of great chefs. A product of the highest quality that gives a touch of luxury to every creation and amazes even the most refined of palates.



CULTIVAR:

Gentile Chieti 35%, Leccino 30%, Frantoio 20%, Caninese 15%

APPEARANCE:

Green gold color.

AROMA:

Herbaceous fruity of medium intensity with notes of flowers, almond, artichoke.

TASTE:

Fruity, herbaceous with notes of green almond, apple and artichoke. Presence of bitter and spicy, a right combination. Harmonious and pleasant flavor of grass, almond and green apple stand out.

HARVEST TIME:

It takes place in October, waiting for the best time based on the climatic conditions of the year. We make it exclusively by hand, with care and attention. The harvested olives are immediately passed over, separated from the leaves and selected to eliminate those not considered suitable.

CRUSHING:

Is a very important process, on which the quality of the extra-virgin olive oil depends. Olives must be crushed after the harvesting. In this way, the taste of the olive is preserved. The result of this process is a balanced and harmonious oil, keeping the temperature of the olive paste below 27°C (cold extraction). The pressing must be carried out within 35-40 minutes.

STORAGE:

In this phase, the Gourmet extra virgin olive oil rests in small tanks under nitrogen inert gas, to avoid contact with oxygen and therefore prevent oxidation processes. All this takes place in rooms that are perfect for its best decantation, air-conditioned and protected from light.

CAN:

Black, attractive and elegant design. Available in the sizes 5l, 500ml, 250ml and 100ml.

