TENUTA MASCIANGELO
natural lifestyle

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Maria

It would be too easy to describe this oil as the expression of the highest quality of the Tenuta Masciangelo signature brands, a simplification that would not honor the sophisticated complexity of a truly extraordinary oil. Everything in the Maria line is driven by excellence: patient picking of the olives of our centuries old trees, scrupulous selection that eliminates any imperfection, pressing done immediately after harvesting to preserve the richness of aromas, a packaging design that skillfully mixes references to the past and an innovative vision of the future. The result is an extra virgin olive oil of unsurpassable quality, able to amaze with its perfect combination of bitter and spicy notes, very low acidity, its aromatic richness and the high number of antioxidants.

CULTIVAR:
Frantoio, Gentile di Chieti, Caninese, Moraiolo, Ascolana, Nocellara

HARVESTING:
This takes place at the beginning/middle of October, waiting for the best time depending on the weather conditions of the year. We carry it out with care and attention, and the olives are immediately cleaned, separated from the leaves and selected in order to eliminate those that are unsuitable.

PRESSING:
We carry it out immediately after the harvest, favouring the preservation of the organoleptic properties of our olives. From this process we obtain a harmonious and balanced oil, respecting the temperature of the paste during milling, which never exceeds 27°C (cold extraction).The kneading process takes an average of 35-40 minutes.

STORAGE:
Maria's extra virgin oil rests in small steel tanks under inert nitrogen gas, helping to prevent oxidation processes.

APPEARANCE:
Brilliant green in colour; to the nose: medium intensity herbaceous fruitiness with floral hints, green almonds, thistle, broad beans, asparagus; to the palate: green, herbaceous fruitiness with notes of green almonds, thistle, peas, broad beans, tomato; light spicy note in perfect balance with a briefly bitter aftertaste. Harmonious and pleasant flavour of asparagus, ginger accompanied by herb notes.

BOTTLE:
Black, elegant design, exclusive;
sizes 35cl - 50cl - 70cl.