

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 di Chieti, Leccino, Bella di Cerignola, Nocellara, Ascolana.

HARVESTING:

This takes place at the beginning/middle of October. We are waiting for the best time, depending on the year's weather conditions. We do this with care and attention, and the olives are immediately cleaned, separated from the leaves, and selected to eliminate those that are not considered suitable. 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:

Gourmet's extra virgin olive oil rests in small steel tanks under inert nitrogen gas, preventing oxidation processes.

APPEARANCE:

Green/golden in colour; on the nose: medium intensity herbaceous fruitiness with hints of flowers, almond and artichoke; on the palate: fruity, herbaceous with notes of green almond, apple and artichoke. Presence of bitterness and spiciness combination. The harmonious and pleasant flavour of grass, pepper, broad beans, artichoke, and green apple stand out.

BOTTLE:

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