



BALLABIO[®]
VITICOLTORI IN CASTEGGIO DAL 1905

SAN BIAGIO EXTRA VIRGIN OLIVE OIL

Cultivar:

Leccino, Frantoio and Bianchera

Harvest:

By hand from the plant

Extraction milling:

Constant cold cycle. Olives are pressed within 24 hours from the harvest.

Taste:

Fruity and vivacious, sweet, adequately piquant.

Substantial help, where it is really needed

By purchasing this wine, you will help us contribute to the wellbeing and health of the people with mental difficulties hosted at Cascina Clarabella in Iseo where these Ballabio olives were pressed. This solidarity project aims to help these people reintegrate themselves in the world of work.