



**ELEGANT, RICH,
BITTER & SPICY**



**WINNER OF "SOL D'ARGENTO" - MEDIUM FRUITY CATEGORY
SOL D'ORO - INTERNATIONAL COMPETITION 2020**



EVO OIL D.O.P. UMBRIA - COLLI DEL TRASIMENO

CENTUMBRIE

Characterized by great complexity and elegance with highest organoleptic and nutraceutical peaks. The bitter and spicy notes and its excellent ramification given by the typical scents of almond, artichoke and grass take credit from: traditional and local cultivar (Frantoio,

Moraiolo, Leccino, Dolce Agogia); unique soil and climate conditions of the Trasimeno Lake; technological factors of our innovative oil mill; human factors which interact with the whole in order to reach the highest quality that one Company could ever pursue, achieve and offer to its customers.

Enogastronomic matching

BRUSCHETTAS. STRUCTURED MAIN COURSES. READ MEAT. VENISON. LEGUME SOUPS. GRILLED VEGETABLES. STUFFED VEGETABLES. FULL-BO-DIED WHITE WINE AND ROBUST RED WINE.

WWW.CENTUMBRIE.COM

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A
100%
CHOICE
OF
QUALITY
