



Tenuta d'Asolo
Progress

Country & Wine House

Pro Tempore

Extra Virgin Olive Oil
100% italian



**Pro
Tempore**



0,25 l

0,50 l

0,75 l

The farm's extra virgin olive oil is rich in good polyphenols, almost 400, and has the best typical characteristics of oil from the Asolan hills. These include oleuropein that fights free radicals and inflammation, prevents cardiovascular and neurologic diseases and is an effective antiaging, and oleocanthal with analgesic and anti-inflammatory features, used in medicine to improve blood circulation.

Pro Tempore extra virgin olive oil is certified organic and DOP Grappa and has beneficial-curative properties of excellence.

It is straw-coloured, has the slight fruitiness of almost ripe olives, is slightly herbaceous with delicate fragrances of sweet almond, mowed grass and a touch of apple.

In the mouth it is mainly sweet, with average fluidity, just slightly bitter and lightly sharp.

Being extra virgin olive oil, it is a true medicinal food product, a natural health elixir, as was also declared by the FDA (Food and Drug Administration).



Società Agricola

Progress Country & Wine House

Società semplice

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