



PRUNETI **EXTRA**GALLERY

Stay hungry, stay *EXTRA...*

Monocultivar



Frantoio, Leccino e Moraiolo: three monocultivar extra virgin olive oil that speak three different languages. Frantoio with its bitter notes, Leccino so delicate and fragrant, Moraiolo with its green and balsamic nuances to please even the most demanding and refined palates. With their accurate selection of cultivars, Gianni and Paolo express their territory, the **Chianti Classico**, emphasizing its excellent and unique qualities, thanks to the nature of its soil and the gentle sun, giving life to some of the **world's most** prized extra virgin olive oils.

Price € 167, 80
6 Bottles 500ml per box

Fruttati



Leggero, Equilibrato, Intenso: THREE INTENSITIES, ONE SOUL Our collection of fruity blends is the result of our passion for extra virgin olive oil and the pursuit of the perfect food pairings. **A sensory experience** with three different intensities to highlight every dish in a different way. Leggero, for delicate flavours, enhances the taste and adds a touch of elegance to the most creative dishes. Equilibrato DOP, a versatile medium-intensity oil, with its unparalleled harmony of flavours. Intenso, with its outstanding character, for stronger and bolder tastes. **Whatever your taste is, Pruneti has it.**

Price € 119,40

6 Bottles 500ml per box

Buy your extra virgin olive oil frantoio@pruneti.it