



FINCA · BADENES

Variety native to the Tuscany region (Italy)

In tasting it has aromatic and fruity organoleptic characteristics, with a slight bitterness and spicy similar to chili pepper. It can also remind us of nuts such as almonds and pine nuts.



FRANTOIO VARIETY

In Spain, it is present in an exceptional way in Castilla La Mancha and in a more settled way in areas of Baeza, province of Jaén, in an intensive system.

As a distinctive characteristic, the variety of Frantoio has great resistance to the Verticillium fungus that causes the verticilosis disease.



SCAN ME



CONSEJO REGULADOR DE PROTECCIÓN DE CALIDAD DE PRODUCTOS DE AGRICULTURA DE AIRE DE JAÉN

OLEO TOUR JAÉN