



Nicola Pollà 家族从 **1875** 年起就在位于意大利南部的，南欧最美小镇 **Liguria** 生产橄榄油。配制秘方时代传承，**Nicola Pollà** 家族严格把控从橄榄树的种植到橄榄的研磨的各个细节，以确保 **Nicola Pollà** 生产的橄榄油的最优质品质。

Taggiasco Extra Virgin Olive Oil Must



It is the product of the grinding and pressing of the olive. It can be, as in our case, produced using the traditional cold pressing method, by milling the olives using stone mills; grinding, which is the phase in which the crushed paste is amalgamated, and pressing using hydraulic presses. Whereas, in modern mills, a so called “continuous cycle” is used, the milling is normally carried out with a hammer crusher and within a closed plant, hot water is circulated to obtain a higher yield of oil extraction, often to the detriment of the quality.

The Taggiasca Olive is the cultivar par excellence of the Western Ligurian Riviera. The best olive trees grow in the Imperia hinterland, in the Oneglia Valley, in the Golf of Diano Marina and in the western part of the province of Savona and it is in these zones that we have selected the olive growers who for generations have been supplying the olives at the right point of maturation to produce our Extra Virgin Olive Oil, declaredly produced with only Taggiasche olives and obtained from the first cold press. It is a slightly fruity oil, sweet, digestible and low acidity. Ideal to satisfy the most demanding palates where oil is an integral and fundamental part of food, with just the right amount of fruitiness not to interfere with other flavours.





Must Reserve Extra Virgin Olive Oil

It involves all our family experience and tradition in selecting the best Italian extra virgin oils. It is an inimitable product, obtained with the cold pressing method to maintain all the organoleptic characteristics intact. It is bottled as must to allow tasters to completely appreciate its fruity flavour. It is ideal for those who love more definite tastes and to accompany full flavoured dishes. Acidity 0,2-0,3 %.



Selezione Extra Virgin Olive Oil

Our family has been producing oil since the XIX century. The pleasure of tasting this product weds itself to the profound knowledge of extra virgin olive oil, handed down from generation to generation. The choice of the best, cold pressed, Italian products, allows a full flavoured, but not too piquant, product to be obtained. Ideal for meat dishes and mixed salads.

It is filtered using only paper filters. Acidity 0,2-0,3 %.