



## OLIO EXTRAVERGINE D'OLIVA

*This olive oil is produced with the traditional olive varieties, typical of this area. This oil represents a product with strong tie with the territory and indistinguishable flavours and aromas. It is characterized by relevant organoleptic qualities.*



**Composition:** 60% Frantoio, 25% Leccino, 10%, Moraiolo, 5% Pendolino

**Number of trees:** 400

**Average altitude:** 400 meters above sea level.

**Composition of soil:** medium mixture, rich in fossils.

**System:** Vase

**Olive production:** 8,000 kg

**Average yield in oil:** 15%

**Collection Method:** Hand gathering in November.

**Type of extraction:** Cold.

**Settling/clarification:** Filtration on the cotton

**Pressing:** Within 36 hours after the harvest

**Storage:** In stainless drums at 16-18° C

**Acidity:** 0.20%

**Tasting notes:** Gold-colored with emerald reflections, the nose has aromas of olive oil fresh, with hints of artichoke and cardoon.

The mouth is broad and balanced with a pleasant bitterness and pungency.

**Serving suggestions:** Excellent on traditional Tuscan soups, grilled fish, carpaccio and roast meat.