



## Extra Virgin Olive Oil

ca. 1 Hectare. ca. 400 olive trees.  
Altitude: 350 - 380 mt.  
Exposure: South.

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**VARIETIES:** Typical Tuscan cultivar: Frantoio, Leccino and Moraiolo.

**YIELD:** between 0,5 and 1 liter per plant

**HARVEST:** Manual - mid November

**PRESSING :** the olives are pressed within 24 hours after the harvest. Pressing and extraction are made in a traditional way at a temperature below 28°C, continuous cycle.

**TASTING NOTES :** we obtain Extra Virgin Olive Oil with a deep green colour and very clear. Typical perfumes of these types of olives: fruity, with an herbal aftertaste and with notes of herbs and almond. Delicate in the palate with slighty fruity scents , balanced acidity, spicy in the finish.

**FORMAT:** 500 ml – limited quantity