

Oil

EXTRA VIRGIN OLIVE OIL



ORIGIN: IGT TUSCANY

VINTAGE: 2020

VARIETIES: 40% MIGNOLA - 30% MORAILOLO- 30% LECCINO

PRODUCTION: The olives from the olive grove are chosen, they are followingly picked exclusively by hand before they are fully mature. The olives are sent to be squeezed strictly within 24 hours of the harvest. The production process of the olives after the cleaning of the leaves, forsee a pre-squeezing, in order to obtain a higher extraction of polyphenols and aromatic compounds, followed by the crushing itself, which is carried out in the traditional way with massive grinding stones. The paste which is obtained in this way with massive grinding stones.

The paste which is obtained in this way is followingly passed to the kneading machine, where it is kept at a temperature that remains between 23/25° C so as to exalt the aromatic characteristics

CARACTERISTICS: Intense green color, crystal clear and dense.

ORGANOPLETIC: Aromatic and enriched with notes of flower and fruit. The palate confirms the aromatic notes perceived by the palate, in addition to aromatic notes of sage and basil. We can also perceive a distinct spicy note which will tend to decrease after a few months.