



FRANTOIO



Cultivar:
100% Frantoio

Plant density:
200 plants / HA

Production:
1,200 bottles

Yield per plant:
0.5 liters / plant

Soil type:
Clayey, moderately calcareous

Harvest period:
Early November

Growing system:
Vase

Total acidity:
0,1

Productive process

The approximately 4,000 olive trees of the property have been grown organically since 2019. The plants are located at 250 meters above sea level and are exposed both to the south and to the north-east on hilly terrain of medium slope that gently descends from Montespertoli and overlooks the Valdarno. Given the location, the rather lean soils and sustainable management, yields are half a liter per plant. The oil fly in this climate is almost absent. The olives are harvested manually with semi-automatic facilitators and brought to the mill the same day, then pressed immediately, with the aim of maintaining the maximum fragrance of the fruits and the resulting oil. Crushing and extraction take place at temperatures below 28 ° C with a discontinuous crusher. The resulting oil is incredibly intact, with very low acidity values, high content of polyphenols and vitamins and a balanced and intense taste.

Organoleptic notes

Golden color with intense green reflections. It has a strong herbaceous scent with notes of wild fennel, thistle and aromatic Mediterranean herbs. The flavor is intense and characterized, vibrant, persistent with a spicy and very savory note in the finish.

Gastronomic pairings

Raw on vegetable-based Tuscan soups or simply on boiled legumes. Particularly suitable for all dishes that require a particularly fruity and tasty oil.