

## EXTRA VIRGIN IGP TUSCAN OLIVE OIL

A **juice of olives**, that's what my Extra Virgin IGP TUSCAN Olive oil is, guaranteed by the Protection Consortium.



My oil is the result of only five steps: management according to **organic and sustainable farming of olive groves**; **harvesting of olives** directly from the tree, by "*hand stripping*" at optimum ripeness; olive pressing within 12 hours after collection at a **high-tech mill**, certificated for the transformation of organic olives; **cold pressing** of the olives; **oil filtration** and storage in thermal steel containers.

The extra-virgin IGP Tuscan olive oil I produce is subjected to **chemical and sensory examination** by a commission recognized by the Minister of Agriculture and it is guaranteed by the Consortium for the Protection of IGP Tuscan Oil. It has an acidity of between 0.1 to 0.3%, it is rich in polyphenols, substances that have a **high antioxidant power**, and it is recognized as one of the most important ingredients in **Mediterranean diet**.

#### **OIL DATA SHEET**

**Classification:** Extra Virgin IGP Tuscan Olive Oil

**Olives Variety:** 75% Moraiolo 20% Leccino and 5% Frantoio, from organic farming.

**Production area:** Vinci – Florence – Tuscany

**Production technology:** olives harvesting directly from the tree by “stripping”, in November. Cold pressing of the olives within 12 hours after collection at a high-tech mill, certificated for the transformation of organic olives. Filtration by gravity with sterile cotton discs.

**Storage:** In stainless steel tanks at controlled temperature of 18 ° C.

**Bottling:** Bottled after the approval of the Consortium Virgin IGP Tuscan Olive oil.

**Storage:** Stored in a cool, dry place away from heating and direct sunlight.

**Tasting Notes:** intense and bright green colour with shades of golden yellow across time, fresh olive aromas accompanied by hints of almond and green leaf, fruity taste with a pleasant and delicate spicy sensation.

**Acidity:** between 0.1% – 0.3%

**Food pairing:** Indicated to enhance the flavour of raw meats and grilled or boiled legumes, and all those dishes with an intense and rich character.