

ORGANIC 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: Organic 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.

ORGANIC PRODUCT CERTIFICATION

Organic Extra Virgin IGP TUSCAN Olive oil

