

## OLIO EXTRAVERGINE DI OLIVA

**AVERAGE AGE OF THE OLIVE GROVE:** 60 years

**ALTITUDE:** 450 meters above sea level



**LOCATION OF THE OLIVE GROVE:** On the eastern slope of the Montepulciano hill

**EXPOSURE:** South – West

**ANNUAL PRODUCTION:** 600 Bottles

**SOIL:** Medium texture with a good presence of clay

**VARIETIES OF OLIVES:** Frantoio, Moraiolo, Leccino, and Pendolino

**DESCRIPTION:** The olive oil produced from a blend of Frantoio, Leccino, Moraiolo, and Pendolino olives is a high-quality extra virgin olive oil, characterized by a rich and complex aromatic profile. Each variety contributes its own distinctive characteristics, which blend together to create a balanced and refined product.



- **Frantoio:** Frantoio olives give the oil a fruity flavor with a wide aromatic profile that can evoke green tomato and fresh grass. This variety also adds a slight bitterness and spiciness, making the oil particularly lively.
- **Leccino:** Leccino olives are known for their more delicate flavor, with hints of almond and ripe fruit. These olives add softness to the oil, balancing the strength of other varieties.
- **Moraiolo:** The oil obtained from Moraiolo olives is known for its bold bitterness and spiciness, which provide a fresh and vibrant sensation on the palate. This variety is ideal for those who enjoy a more intense and structured oil.
- **Pendolino:** Although rarer, Pendolino olives add a floral note and particular finesse to the oil. These olives offer an elegant aroma that complements the overall profile, balancing the other flavors.

The resulting extra virgin olive oil from this blend is perfect for those looking for a product with good structure, fruitiness, and harmony, suitable both for dressing cold dishes and for enhancing flavors in the kitchen. The combination of these varieties gives the oil a complexity that ranges from fresh and intense fruitiness to spiciness, with a lingering bitter finish, making it ideal for meat dishes, salads, bruschetta, and dressing grilled vegetables.