

Extra-Virgin Olive Oil

Certified Organic



Olive Grove:

Traditional plants cultivated on terraces with an optimal Exposure to the southwest at an altitude of more than 500 m.s.l.m.

Variety:

Frantoio (50%), Moraiolo (35%) and Leccino (15%)

Form of the Breeding:

Polyconic Vase

Soil:

Very draining and rich of rocky skeleton

Time of Harvest:

Manual harvesting end of October, beginning of November. The olives remain for collections in Podere di Pomaio's storage only a few hours inside small boxes ready to be pressed within 48 hours

Type of crushing and extraction:

Organic certified mill using a Modern Continuous System (temperature control) with hammers and centrifugation

Storage:

In stainless steel containers in deposits with controlled temperature

No. Bottles:

On average 1500 bottles/year 0,5 l

Characteristics: The soil and climate characteristics and agronomic management allow Podere di Pomaio to obtain a product of an excellent quality. The high hilly environment represents an extreme situation for the olive tree, where it can express however the maximum of its quality potential. A soil with a really good draining and rich in skeleton, the ventilated environment, the optimal exposure and the low aggressiveness of parasites (in these extreme conditions) allows us to get healthy and perfectly ripe olives.

A quick crushing and the use of a modern technology of extraction combined with low yields give birth to an EVO oil with a really low acidity, great intensity and aromatic complexity with notes of artichoke and very evident fruit scents. The taste is strong, yet very fruity and with a pleasant level of spiciness and bitterness, characteristics that distinguish an extra virgin olive oil coming from Tuscany.

