



ORGANIC EXTRA VIRGIN OLIVE OIL 2022

-BLEND-

Montechiaro Estate is home to 2,000 olive trees, carefully managed through organic farming practices. With love and passion, we work on each tree to extract the best organic extra-virgin olive oil, the base for many regional dishes.

We have preserved the most typical olive varieties and blended them to create a unique and complex flavor profile. These olives are harvested by hand between November and December, when they are slightly under-ripe. To preserve the oil's flavor and nutritional value, we use a continuous cold cycle to press the olives.

Our historic olive mill museum showcases a longstanding tradition of producing this green jewel.



“Extra virgin olive oil is the oil extracted from fresh olives using a mechanical process without the use of excessive heat or any form of additives or solvents”.

OLIVE VARIETIES: Correggiolo, Moraiolo, Frantoio, Felciaio & Leccino.

ZONE: Tenuta di Montechiaro - Siena

SOIL: Clay-limestone and sedimentary sand with marine fossils and shells.

OIL MAKING & AGING

Harvesting method: Manual in small crates. Immediate washing and weighing of the olives. Then, crushing and milling time, before mixing of the pulp and centrifugation of the pulp and liquids. Decanting, filtering, and storage on temperature-controlled inox vats sealed by inert gas.

BOTTLES: 3000 bottles 0,5 l - 250 cases

TASTING PROFILE

Color: Bright emerald green

Aromas: The nose offers perfumes of artichoke, green apple, cut grass, tomato leaf, and sage.

Taste: It gives a sensation of density and pervasiveness in the mouth, with a bitter and spicy taste.

FOOD PAIRING

Our blended organic extra virgin olive oil is a triumph of flavors, enjoyable with vegetable soups, raw meat, and fresh fish.



CERTIFIED ORGANIC

Alessandro Griccioli Winemaker