



ORGANIC EXTRA VIRGIN OLIVE OIL

-BLEND-

2000 olive trees grow at Montechiaro Estate, carefully managed by organic farming. We work on each tree with love and passion to extract from our olives the best organic EVO, which is the base for all the regional plates.

We have preserved the most typical olive varieties and we blend them to obtain the best complexity.

These olives are manually harvested between November and December when they are still slightly under-ripe. For preserving perfect flavor integrity and nutritional values olives are pressed in a continuous cold cycle.

Through our historic olive mill museum, we can see a passionate 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: The soil alternates clays and marine detritus with Pliocene sands and Santa Fiora stones

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: 6 000 bottles 0,5 l - 1 000 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