



# 'L TOSCANO

## Extra Virgin Olive Oil Toscana IGP

### OLIVE VARIETIES

According to tradition, our olive groves are planted so that the various types of olive trees allow to obtain a perfect, typical and traditional blend of Tuscan extra virgin olive oil. The varieties present are lecciolo, moraiolo, pendolino and frantoiano. Harvesting, as tradition, is performed exclusively by hand, selecting the olives in all their freshness.

### PRODUCTION AREA

Hills of the Tuscan coast.

### ELEVATION

30 m asl.

### SOIL TYPE

The extraordinary richness of our soil allows olive trees to produce a precious, fragrant and aromatic extra virgin olive oil.

### AVERAGE OLIVE TREES AGE

More than 100 years.

### TRAINING SYSTEM

Our olive trees, even centuries-old, have always been planted in plot of lands surrounded by woods. In this way the olive trees, in harmony with the territory and the woods, suffered less from the temperature variations and therefore produced better and with a constant quality over time.

### HARVESTING

Hand harvested the last fortnight of October.

### PRESSING METHOD OF EXTRACTION

To prevent oxidation, the olives are brought to the oil mill on the same day of harvesting and pressed immediately.

### COLOR

Our oil is clear, limpid and green colored.

### BOUQUET

It delivers delicate scents of aromatic herbs.

### TASTE

Unique strong flavor with a slightly spicy taste, obtained by picking the olives at their proper ripening time.

### SERVING SUGGESTIONS

Fantastic drizzled on red meats, salad dressings, and great to use for marinades for barbecued vegetables or meats. Absolutely delicious with raw fish and shellfish, or white meats and baked fish.

### SERVING TEMPERATURE

18-20 °C.

### PACKAGING

6 bottles 750 ml/box.

