



LA MONTANINA



OLIO EXTRA VERGINE DI OLIVA TOSCANO



OLIVE GROVE

Variety: Moraiolo and Leccino

Total olivesurface area: 4 hectares

Soil: clayey soil rich in skeleton

Planting density: 250 plants/ hectares

Altitude: 370 mt above sea level

Exposure: South

PRODUCTION TECHNIQUE:

Olives picked by hand with compressed air factor, they are transferred into small crates and kept for one day in a well-ventilated environment to preserve them in the absence of humidity.

The olives are pressed with a continuous cycle cold extraction system.

ORGANOLEPTIC CHARACTERITICS:

Bright green, fruity, slightly bitter, spicy, herbaceous with hints of fresh olives and an aftertaste of artichoke and thistle.