



OLIVE VARIETIES Moraiolo, frantoio, gentile, maurino, leccino and pendolino

AVERAGE OIL YIELD: 19%

AVERAGE ANNUAL PRODUCTION: 15 Hl

HARVEST PERIOD: The second decade of October

HARVESTING: Mechanics with shakers

AVERAGE TIME BETWEEN HARVESTING AND CRUSHING: 24 hours

TYPE OF CRUSHER: continuous cycle

FRANGITURE: continuous discs

TASTING NOTES:

Colour: greenish

Perfume: aromatic fruity with hints of artichoke and thistle

Flavor: delicate with almond aftertaste and pleasant to the palate

Matching: all kinds of vegetables, cooked and raw, fish

The olive grove is monitored by technicians of the Cooperativa Terre dell'Etruria that thanks to its 1800 members olive growers located mainly along the coastal and foothill belt that goes from "Costa degli Etruschi" to the "Maremma Coast" of Grosseto represents an important reality entrepreneurial world of Tuscan agriculture.

After harvesting, the olives are delivered to the Terre dell'Etruria Oil Mill, which uses Alfa Laval continuous three-stage cycle with disc crushing systems and inert tanks with automatic washing and temperature control via dedicated software. The entire plant is built in stainless steel with the exception of the crushers built with an alloy designed for the purpose.

For the packaging we rely on Coagri, branch of Terre dell'Etruria, which follows the storage under nitrogen at controlled temperature, bottling under nitrogen and control until the consumer.

The accurate methods of cultivation of the olive groves, the nature of the soil, the mild climate that characterizes the whole production area, modern olive processing techniques, short waiting times after harvesting at the pressing, the same gramolazione, which takes place by simple mechanical and physical separation of the olives, the modern storage and packaging rooms, fully air-conditioned are just some of the aspects that make our oil a product appreciated by national and international markets.