



Olio Extra Vergine di Oliva

The Blend



The spicy and delicate aromas of Frantoio, Moraiolo, Leccino and Pendolino olives in blend of true Tuscan flavour.

POGGIO TORSELLI



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Appellation

Extra Virgin Olive Oil

Olive cultivar

Frantoio, Moraiolo, Leccino, Pendolino

Soil and olive groves

Poggio Torselli Olive Groves sit on rich chalky soils with Galestro marls and Alberese limestone. Notably Alberese is considered the best suited soil for the production of olive oils with a great aging potential, able to keep their fragrant aromas even many months after the oil extraction.

Cultivation area: 2,700 plants on some 6,00 hectares at an altitude of 250 mt. a.s.l.

Average annual production: 20 hl.

Harvest and oil extraction

In late October/early November olives are hand-harvested into small crates of max 15kg

They are then taken to the mill on the very same day, since even few hours in the crates can trigger unwanted fermentations and compromise olives' freshness and quality.

Once at the mill, olives are swiftly defoliated, washed and sent to a state-of-the-art 2-phase continuous cycle cold-press mill that does not require the use of water during the extraction phase.

During the kneading phase, the olive paste is gently heated at a temperature not over 27°C for a very short period of time, in order to avoid any oxidation. The oil is then filtered so to clear away any mucilages, sediments, and residues that could compromise quality and shelf life.

The Extra Virgin Olive Oil is stored in oxygen-tight stainless steel containers at a controlled temperature to preserve at their best over time all the product's fine organoleptic properties.

Tasting notes

Deep green in colour when young, it develops a rich golden nuance with aging, though maintaining a vibrant hue. At the nose it is complex and intense displaying the typical notes of artichoke, wild rocket, and fresh-cut grass of our olive oils. In the mouth shows a remarkable length and a charming balance between gentle peppery notes and an harmonic slightly bitter finish. Oleic acid maximum acidity is 0.20%.

Food pairing

Poggio Torselli extra virgin olive oil nicely pairs with crudités, vegetable and pulses soups and charcoal-grilled meat.

It is excellent on any kind of fish courses where its aromaticity enhances the flavours of the dish. To professionally taste the oil use a suitable tasting glass, warm up the oil by cupping your hands around the glass to release all the aromas.

Notes

Since 2017 Poggio Torselli adopted organic farming methods and grows its olive groves accordingly with biodynamic practises.



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