



Malenchini

EXTRA VIRGIN OLIVE OIL



Certified organic olive oil



Olive varieties: Frantoio, Leccino, Moraiolo and Pendolino

Olive trees: 12.000

Production area: Antella - Florence (Tuscany)

Extension: 42 h. (103 acres)

Soil composition: medium mixture, tends to clay

Altitude: 200-300 metres above sea level

Production process

Harvest: Manual and mechanical

Processing: Extraction at a controlled temperature (cold extraction) in absence of oxygen. Pressing of the olives takes place within 12 hours from their picking.

Organoleptic details

Medium-intense fruity, with notes of fresh grass and artichoke

Bitter, rich, and persistent flavor

Medium spicyness

Pairings: Tuscan *Bruschetta*, salads and soups

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