



Malenchini

## EXTRA VIRGIN OLIVE OIL

*“Crepuscolo”*

**Denomination:** Italian Organic Extra Virgin Olive Oil

**Production area:** Bagno a Ripoli, Florence, Italy

**Altitude:** 200-300 metres a.s.l.

**Olive grove area:** 42 hectares in organic farming (103 acres)

**Olive trees:** 12.000

**Soil composition:** Medium texture, clayey loam

**Olive varieties:** Frantoio and Moraiolo

**Training system:** Polyconic vase

### Production

**Harvest:** The olives are harvested in October, using mechanical harvesters and shakers, used gently to avoid stressing the trees.

**Pressing:** The olives are cold-pressed within a few hours of harvest using the Pieralisi continuous-cycle system.

**Filtration:** The olive oil is filtered to obtain a clear and bright color and to preserve freshness and aromas over time. We aim at preserving and enhance the unique organoleptic qualities of each olive variety we select, giving shape to our Tuscan olive oil with a distinctive taste.

**Warehousing:** The olive oil is stored in stainless steel tanks at controlled temperature.

**Storage:** Store in a cool, dry place, away from light and heat.

### Tasting notes

**Fruitiness:** Medium intense

**Bitterness:** Medium

**Spiciness:** Medium

**Aromas:** Artichoke, rocket, sage, and cut grass

**Suggested pairings:** Ideal for enriching savoury dishes such as grilled meat, legume soups and Mediterranean specialities with an intense character.

### Available formats

500 ml

250 ml

100 ml



Certified organic olive oil



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