



Malenchini

EXTRA VIRGIN OLIVE OIL Monocultivar Frantoio



Certified organic olive oil



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: Monovarietal, 100% Frantoio

Training system: Polyconic vase

Production

Harvest: The olives, selected from the Cerreto olive grove, 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.

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: Light

Aromas: Very fresh herbaceous and vegetal notes such as freshly cut grass, olive leaf, thistle, green almond, aromatic herbs.

Suggested pairings: Green salads, meat or fish carpaccio, grilled white meats.

Available formats

250 ml

100 ml

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