



COL D'ORCIA  
— MONTALCINO —



# Organic Extra Virgin Olive Oil

**Olive groves:**

About 5,500 olive trees located on the hill between St. Angelo in Colle and the Orcia river.

**Height:**

200/350 mt. sl.m.

**Olive varieties:**

*Frantoio*: the color goes from deep green to yellow. Very fragrant aromas with hints of rennet apples and cut grass. The mouth is fruity and spicy as is very rich in polyphenols. Represents approximately 70 % of our olive groves.

*Leccino* : produces oil with lighter coloring, light fruitiness and delicate hints of herbaceous.

*Moraiolo* : produces a very spicy oil, with hints of artichoke and bitter aftertaste

*Oliustra*: it is the most cold-resistant variety. The nose is delicate with hints of cut grass. Col d' Orcia has olives trees more than 400 year old with a production that can reach up to 500 kg of olives per tree.

**Picking method:**

Each variety is picked separately when it reaches the ideal maturation. The blend aims to obtain the best balance between fluidity, bitterness and spiciness.

**Extraction system:**

Cold extraction within 24 hours from picking in a non-stop plant.

**Bottling:**

After filtering by letting the oil fall through a cotton filter.

## MAIN FEATURES

**Colour:**

Clear of a green color with golden hues.

**Bouquet:**

Decided olive perfume, delicate.

**Taste:**

Fruity, moderately spicy, with rennet hints, medium high fluidity.

**Totale acidity:** 0,23 g/l

**Peroxides:**

6.9 meq/Kg.