

IGP TUSCAN OLIVE OIL

Producer

Fattoria Bini

Denomination

IGP Tuscan Extra-virgin Olive oil

Varieties and cultivation

The main varieties of the Farm are the typical Tuscan varieties (Frantoio, Moraiolo, Leccino e Pendolino). The cultivation to obtain the extra-virgin olive oil is based on the principles of the "Agriqualità", ruled by the "Regione Toscana". These principles guarantee the usage of sustainable and responsible practices for the environment

Harvesting and processing

The olives used to produce our Tuscan Extra-virgin Olive oil are traditionally hand harvested. The pressing is done within 24 hours from the olives have been picked so as to keep all their organoleptic and healthy components. The crushing is done with the procedures that allow to certify our extra-virgin as "cold pressed". Our olive oil is produced by following the Tuscan IGP (Indicazione Geografica Protetta) rules. Percentage point of acidity of our extra-virgin is approximately 0,2%

Tasting notes

Olive oil with an armonic and slightly spicy taste. Great to exalt roasted meats and very good as it is on salads, oil dips and carpaccio, or on the tasty, simple tuscan bruschetta.

Bottles

The olive oil is sold in green glass bottles (250 or 750 ml bottles), or in tin cans (250 or 500 ml). We provide special packs on Christmas time.

