

OLIO EXTRAVERGINE DI OLIVA



Producer

Fattoria Bini

Denomination

Extra Virgin Olive Oil **IGP Toscano**

Extra Virgin Olive Oil **100% Italiano**

Extra Virgin Olive Oil **Monocultivar Frantoio**

Varieties and cultivation

The main varieties of the company 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

About half of the olive trees are traditionally hand harvested, the rest part is picked using a tree shaking device. After olives are picked, any leaves, twigs and stems are removed and the olives are washed. The pressing is done within 24 hours from the olives have been picked so to keep all their organoleptic and healthy components. The crushing is done with procedures that allow to certify our extra-virgin as "cold pressed". Percentage point of acidity of our extra-virgin is 0,2%.

Tasting notes

Olive oil with an harmonic 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

Fattoria Bini offers you different packaging and sizes of its extra virgin olive oil:

- 5 liters bag in box

- 250, 500 and 750 ml glass bottles

On customer request we can provide different sizes and packaging.