

100% ITALIAN OLIVE OIL

Producer

Fattoria Bini

Denomination

100% Italian 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

About half of the olives are traditionally hand harvested, the rest are 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 48 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". 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 3l and 5l tin cans. At Christmas we provide special packs.

