

## **MONOCULTIVAR OLIVE OIL 100% ITALIAN FRANTOIO OLIVES**

### **Producer**

Fattoria Bini

### **Classification**

100% Italian Extra Virgin Olive Oil

### **Varieties and cultivation**

Our monocultivar is produced by using the Frantoio variety, one of the most typical in our territory, with elliptical fruits, or medium size and slightly asymmetrical.

The cultivation to obtain our monocultivar 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 and for the final consumer's health.

### **Harvesting and pressing**

The olives are traditionally hand harvested, from the end of October to the whole November, when the Frantoio olive variety are green/green-purple.

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".

Percentage point of acidity of our extra-virgin is approximately 0,2%

### **Tasting notes**

The aroma is that of premature olives, and the taste is reminiscent of almonds and artichokes. Moderately sour, slightly spicy. Great to exalt roasted meats and very good as it is on salads, oil dips and carpaccio, or on the tasty, simple tustan bruschetta.

### **Formats**

Fattoria Bini's Monocultivar Frantoio is sold in the green glass bottles or in tin cans (250 ml).

