



extra virgin olive oil

POGGIOTONDO

TIPOLOGY

Extra Virgin Olive Oil

VARIETIES

Frantoio e Mignola.

THE HARVEST

The olive harvest happens quickly, often in the middle of October. Picking in a short period of time allows the aromas and flavours of the olive to remain more lively for longer.

The olive harvest starts “all’invaiatura”, at the moment when the olives turn from green to a dark mature colour. From this moment on, the amount of oil in the olive remains unchanged, so delaying the picking only results in an oil of lesser quality. The harvest is done entirely by hand.

THE PRODUCTION

The processing of the olives is done using a soft mechanical method to obtain a high quality paste from the whole olives.

The paste is then diluted with water at a low temperature, to avoid losing any of the aromatic quality of the olives, and it is then centrifuged to separate the extra virgin oil from the pomace and water.

The whole process of crushing and extraction is very fast in order to avoid any oxidation. The use of a soft crushing method and maintaining the paste below 26°C are important to avoid overextraction which causes high phenolics and bitterness.

Stainless Steel machinery is used throughout the production which is kept spotlessly clean at all times in order to avoid any off flavours and to ensure that the resulting extra virgin olive oil retains strong aromatic qualities.

STORING THE OIL

The oil is kept in a cool dark place. It is best to consume the oil within a year to ensure the aromatic and taste quality is retained, however, if the oil is well stored, it can last for 2-3 years.

The presence of sediment in the olive oil, confirms the genuineness of the product.

TASTING NOTES

The oil is green and elegant with an attractive spicy character. It has great purity of flavour and a fine balance.

Fruity and pungent

Extra Virgin Olive Oil, which has been produced at Poggiotondo since the start, is an indication of our rich and generous land and it matches with almost any foods. The olive grove is planted to Frantoio and Mignola, the latter variety grown only in the region of Cerreto Guidi, is very small in size, and intense in aroma and flavours.

The typical fruity character comes from Frantoio, which together with the intense character of the Mignola, makes ours a unique olive oil.

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Via Torribina, 83 - 50050 Cerreto Guidi (Florence) Italy - ph. +39 0571 559167 - fax +39 0571 55784 - cell. +39 349 2115347 www.poggiotondowines.com | info@poggiotondowines.com