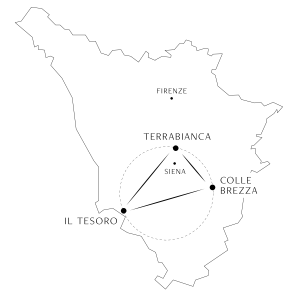


IL FIOR DELL' OLIO



DENOMINATION	Extra-Virgin Olive Oil
REGION, COUNTRY	Tuscany, Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Upper Maremma)
OLIVE VARIETIES	Frantoio, Moraiolo and Leccino
ALTITUDE	140/160 m a.s.l
LAND AND OLIVE GROVES	The estate Il Tesoro in the Upper Maremma, is the ideal habitat for the olive varieties of Frantoio, Moraiolo and Leccino that are grown on soils, rich in stone and clay. The gentle hills of the property, are topped by 20 hectares of beautiful, well-exposed olive groves alternating with rows of vines. From the blend of these cultivars, we obtain a complex and elegant oil of remarkable quality.
HARVESTING AND PROCESSING	The olives are harvested only when they are perfectly ripe, then they are carefully selected and sent to the oil mill for pressing on the same day of collection to avoid fermentation of the pulp. The cold pressing process enhances the fruity aroma and the markedly typical taste of the oil from the Upper Maremma region of Tuscany. The extra virgin olive oil obtained is then bottled without filtration. For this reason, over time, it may produce a slight natural sedimentation.
BOTTLE FORMAT	0,750 Lt / 0,500 Lt / 0,250 Lt
PACKAGING	6 bottles cardboard box
TASTING NOTES	Il Fior dell'Olio has an intense and bright green color. Its fragrance reveals fresh olive aromas combined with artichoke and green leaf scents. Its taste, is ample and fruity with a delicate pleasant, spicy flavor.
PAIRINGS	Il Fior Dell'Olio, is a perfect match for crudité of vegetables, legumes soups, vegetables and grilled meats. Excellent, too, with fish dishes where its aromatic characteristics enhance the flavor of the ingredients.