



From our passion for genuine products comes the desire to produce oil using natural techniques in order to obtain a high quality product. This EXTRA VIRGIN OLIVE OIL IGP is produced by pressing the Moraiolo, Leccino and Frantoio varieties of olives that come exclusively from our farm.

The timeliness in harvesting and the speed of pressing, combined with the vocation of the territory, give the oil a balanced and overall harmonic taste: a golden yellow colour with greenish reflections, rich in polyphenols, low in acidity, with a slight fruity herbaceous flavour, moderately bitter and slightly spicy.

EXTRA VIRGIN OLIVE OIL I.G.P.

2018 HARVEST

PRODUCER	Montecaci Farm
PRODUCTION AREA	olive orchards on the Crete Senesi hills in the municipalities of Asciano and Rapolano Terme (Siena - Tuscany)
VARIETIES	moraiolo, leccino e frantoio
HARVESTING	from October to November
HARVESTING TECHNIQUE	manual stripping
STORAGE	crates
FOOD PAIRINGS	Particularly suitable for accompanying raw vegetables (crudités) soups and vegetable purées, vegetables and savoury dishes.
PRESERVATION METHOD	Store in a cool, dry place away from sunlight and sources heat
PACKAGING	bottles of 0.10 L - 0.25 L - 0.50 L - 0.75 L and packaging in cans.

CHEMICAL ANALYSIS

ACIDITY IN OLEIC ACID	0,08%
DELTA K	0,004
K232	1,62 K
K268	0,13 K
NO OF PEROXIDES	5,2 meq02/kg
BIOPHENOLS	360 mg/kg
TOCOPHEROLS	293 mg/kg

