



MONTEVERRO

TOSCANA

EXTRA VIRGIN OLIVE OIL

CULTIVATION

In 2003 the decision was taken to start making oil from the olive grove that is situated amongst the vineyards in order to encourage the area's natural biodiversity. After it had been left untouched for years, new olive trees of the classic Tuscan cultivars Frantoiano, Leccino, Moraiolo and Pendolino were planted and the existing trees, some of which are several centuries old, were grafted to make them more productive.

HARVEST

Every stage of the oil-making process, including the olive picking, is done by hand at Monteverro in order to preserve quality and freshness of the olives. As soon as the olives have been picked, they are brought to the nearby mill where they are immediately crushed and pressed at temperatures that never exceed 27° C so that the mass cannot oxidize and the highest quality of oil is guaranteed. The sediment decants naturally in stainless steel vats and the oil is then bottled in winter.

TASTING NOTES

The color of the oil is a brilliant green with hints of grey gold on the rim. It is characterized by its pure and delicate, yet full aroma. With its freshness and its spicy almost peppery aromas it matches well with typical Mediterranean food like grilled fish, vegetable antipasti or simply on a piece of bread rubbed with garlic.

www.monteverro.com

