



## OLIO EXTRA VERGINE DI OLIVA

ORGANIC TUSCAN OLIVE OIL

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The olives of the surrounding hills produce an olive oil of elevated qualities even though it is quantitatively scarce. The delicate olives have to be hand-picked when they have reached the appropriate level of maturation and milled the very same day. The more difused cultivar of olives in this area of Tuscany are, in first place, “frantoiano”, then “moraiolo” and “leccino”.

**Harvest:** 100% manual

**Olive pressing:** Cold pressing

**Production Area:** All of the olives groves of the farm

**Conservation:** Inside traditional terracotta jugs (500Lt)

**Annual Production:** 25 hl.

**Packaging:** 1/3/5 Liter cans - Bottle 0.75L



FATTORIA <sup>di</sup>  
SAMMONTANA

1867



Organismo di Controllo  
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