



# Fattoria Valacchi

## OLIO EXTRAVERGINE DI OLIVA

Our oil is produced exclusively with Frantoio, Moraiolo and Leccino cultivar varieties from our estate olive groves.

Olives are harvested by hand during the month of November and crushed immediately via cold temperature mechanical extraction.

Thanks to careful pressing, we obtain a very high quality Extra Virgin Olive Oil.

Our marvelous oil is unfiltered so that its organoleptic characteristics are unaltered.

**Varietals:** Moraiolo 40%, Frantoio 45%, Leccino 15%

**Production location:** Barberino Val d'Elsa - Tuscany

**Number of plants:** 2.200

**Exposure:** sud-est

**Processing:** Cold Press

**Organoleptic notes:** a vivid and green colour. Fragrance of fresh olives. On the palate delicate and intense with light pungent notes.

**Format:** 0.75MI, 0.5MI, 250MI

**Shelf life:** 18 months

