

GELSO EXTRA VIRGIN OLIVE OIL

The oil produced by Fattoria Valacchi is also an expression of the company's philosophy; the outcome of the care devoted to the approximately 2200 olive trees present on the estate and the meticulousness in its processing. The oil is produced exclusively with olives from the olive groves on the estate where the cultivars of the Frantoio, Moraiolo, and Leccino varieties are found.

The olives are harvested manually by stripping and are cold-pressed within 24 hours with a mechanical process.

Thanks to careful pressing, a high-quality Extra Virgin Olive Oil is obtained, with a bright green color, light spicy notes, a hint of fresh olives, and artichoke.

To maintain the characteristics of this splendid product unaltered, our Extra Virgin Olive Oil is not filtered.

Olive variety: 45% Frantoio, 40% Moraiolo, 15% Leccino

Production area: Barberino Val d'Elsa, Tuscany

Number of plants: about 2,200

Exposure: south-east

Organoleptic notes: bright green color. Aroma of fresh olives to the nose. Delicate and full-bodied taste with light spicy notes. Hints of artichoke.

Procedure: cold pressing

Size: 0.75 ml, 0.5 ml, 250 ml

Duration: 18 months

