



EXTRA VIRGIN OLIVE OIL

From the olive groves at the Collazzi estate, located in the towns of Impruneta and Scandicci close by Florence, well known areas for their mild climate, and for soils well suited for olive growing we produce this unique olive oil.

Only a relatively small part of the estate has been planted with vineyards: most of Collazzi's land is devoted to growing olives, which not only produce an extraordinary oil, but also characterize the

TASTING NOTES

Color Intensely green

Perfume Fruity, herbaceous, typical of freshly picked olives

Taste Delicate and intense at the same time, ending with a sweet hint of fresh artichokes

TECHNICAL NOTES

Olive Varieties Frantoio (85%), Moraiolo (15%).

Yield in Olive Oil 220 Lbs. (US) of olives produce 14% of olive oil

Harvest time Early, from the second half of October to the second half of November

Harvesting method Manual

Storage containers Large clay vases ("orci") and stainless steel

FOOD PAIRING SUGGESTIONS

Excellent seasoning on foods not too rich in their own flavors, such as boiled potatoes, beans, steamed or grilled vegetables, legume soups, as well as ideal for fish, or on "caprese" (tomatoes with basil)

"TERROIR" OF ORIGIN

Olive Grove Location The olives grown on Collazzi estate, in the towns of Impruneta and Scandicci (Florence)

Olive Grove Surface 297 acres

Altitude Between 590 and 820 ft. above sea level

Exposure Various

Soil Type The so called "Chianti Stone" (Macigno del Chianti)

Planting Density Between 80 and 200 plants per acre

Training System Both mono-cone, in the more recently planted groves, and vase

Packaging Formats Bottles of 0.75 cl., in carton cases of 6 each

