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Serpaia Fonteblanda (GR)
Maremma Toscana - Italy

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Extra Virgin Olive Oil Toscano IGP

Varietals

Moraiolo 40%, Leccino 20%, Frantoio 30%, others 10%.

Cultivation Area

The hills of the Tuscan Maremma, municipality of Magliano.

Cultivation

Century-old groves are integrated with young trees in the traditional manner.

Pesticide-free cultivation. Specific treatment only in case of Olive Fly attack.

Harvest

Our olives are hand-picked at the end of October.

Production

The olives are cold pressed according to the traditional method.

Yield: 8% per pound of olives.

Evaluation

Sapphire green to yellow in colour, intense and fruity aroma, slightly pungent, reminiscent of artichokes and thistles.

Chemical Analysis

Acidity < 0,5g/l.

Storage

2 years

Certified by

84Consorzio dell'olio Toscano per l'Indicazione Geografica Protetta

