



T U N I A



# OLIVE OIL

## / Technical datasheet

Tuscan extra-virgin olive oil

Organic

**Olives:** Leccino, Moraiolo, Frantoio

**Planting year:** 1986

**Harvest:** by hand

**Type of soil:** calcareous-clayey

**Altitude:** 300 m a.s.l.

**Location:** hills on the northern border of Val di Chiana

**Exposure:** south-west

Premium quality olive oil obtained directly from olives using mechanical processes only. Unfiltered

# OLIVE OIL

## / Description

Tunia's soils host six hundred olive plants of the **Leccino**, **Moraiolo** and **Frantoio** varieties, all of them farmed with organic methods. Our olive oil comes exclusively from olives **picked by hand** and is produced in limited quantities. We bring olives to the oil mill every evening after picking to avoid any degradation process (fermentation and oxidation) that may occur if olives are left in the crates for too long and to prevent temperature from increasing too much.

Olives undergo **cold crushing** (max 25° C) with mechanical means in a modern continuous cycle system. This allows us to obtain oil with a very low acidity and a reduced number of peroxides, able to maintain its characteristics unchanged for a long time.

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## / Tasting notes



Our olive oil shows intense fruity notes on the nose. Aromas recall **olive**, **freshly cut grass** and **artichokes**.



On the palate, it reveals a **slightly bitter note**, and gustatory sensations are enlivened by some **shy spiciness** that become quite lingering later on. Very well-balanced on the whole.



Due to its rather intense character, this olive oil should be used with tasty food so that it does not cover the dish flavour.



Our suggested pairings are pasta dishes based on **radicchio**, **borage** or **chicory**. It also goes very well with **soups of pulse and cereals** as well as with toasted bread and croutons. Excellent with **barbequed red meat**.