



Podere Alberese
Azienda Agricola & Agriturismo

EXTRAVIRGIN OLIVE OIL

ORGANIC

ESSENTIALS

Maximum yearly production: 600 liters
Varieties: Frantoio 70%, Leccino 15%, Moraiolo 10%, Pendolino 5%.
Harvest: October
Milling system: cold pressing, within 24 hours from the harvest
Average yield: 10%
Unfiltered



CULTIVATION

Our olive trees are grown in several different parcels sited within a two kilometers range from Podere Alberese. The altitude is between 400 and 450 meters. The soil shows the same composition found in the vineyards: tufa stone, rich in draining stones. The abundance of Alberese rocks, makes the soil particularly suitable to grow such a strong resistant tree. Over 700 olive trees are grown on nearly 4 hectares.

PRODUCTION

Manual harvest, taking place in October. Within 24 hours, the olives are pressed continuous mill, under controlled temperature, protected by nitrogen, in order to prevent the oxidation of all the precious nutritional elements which can be extracted from our organic olives.

TASTING NOTES

At the extraction, the colour is bright green, acquiring golden shades over time. On the nose, artichokes and herbaceous flavors. Well-balanced bitterness and pungency reveal the richness in natural antioxidants, precious for our diet. Chemical analysis show a minimum level of acidity.

NOTE

In order to preserve its nutritional and sensory properties, our olive oil is unfiltered before bottling.