



EXTRA VIRGIN OLIVE OIL

Tenuta Fanti boasts over 8.500 olive trees of the most prestigious Tuscan varieties (Correggiolo, Moraiolo, Leccino and Olivastra) and a traditional olive stone mill. Thanks to the high elevation of the trees, the early picking and the quick crushing of the olives, the oil is characterized by low acidity and complex flavor profile. With the natural maturation, the oil softens the taste and can therefore also be used for fish dishes.

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Olive varieties: Correggiolo, Moraiolo, Leccino and Olivastra

Olive groves: 40 hectares (8500 trees)

Age of the olive groves: 15-200 years

Altitude: 200-450 m a.s.l.

Harvest period: from the end of October to the beginning of November

Harvesting: manual and taking care of gathering the olives delicately in shallow, well aerated boxes.

Crushing: within 24 hours from the harvesting. Cold extraction (19°-20°).

Organoleptic Features:

Color: opalescent green when young, it tends to yellow with ageing

Nose: intensely fruity with green tones that are smoothed with the ageing

Palate: keen, slightly spicy

Available formats: bottles of 0.25 lt., 0.5 lt., 1 lt.;
cans of 0.25 lt., 0.5 lt., 1 lt., 5 lt.

