

# il Boschetto®

Maremma Toscana

## ORGANIC - 5Lt Tin

Extra Virgin Olive Oil pressed at our family oil-mill, the last one remaining in Castiglione della Pescaia, which we have been historically employing to mill high-quality Extra Virgin Olive Oil, exclusively coming from the fruits of our 20.000 olive groves, located on the sweet Maremman hills.



### DESCRIPTION

Extra Virgin Olive Oil from Organic Farming, made from selected olives pressed at Frantoio Malavalle, where quality and taste combine in a unique sensation, with respect for the environment. Cold pressed and Organic certified by ICEA (Ethical and Environmental certification institute).

### PRODUCTION AREA

Tuscan Maremma

### HEIGHT ABOVE SEA LEVEL

50-500 mt

### HARVEST TIME

Mid October- November

### CULTIVAR

Frantoio, Leccino, Moraiolo, Pendolino

### HARVEST METHOD

Hand-picked

### EXTRACTION METHOD

Continuous-cycle controlled temperature (cold-pressed), within 12 hours from picking

### STORAGE

In stainless steel containers, controlled temperature, absence of oxygen, under argon.

### APPEARANCE

Slightly filtered

### DENSITY

Intermediate fluidity

### COLOR

Gold with green reflections

### FRAGRANCE

Slight/Medium fruity

### TASTE

Fresh and clean, starting with a sweet note, followed by harmonic, bitter, peppery notes, with fragrances of freshly cut grass and artichoke

### CHEF'S PICK

Ideal on bruschetta, soups, legumes, vegetables, vegan dishes, meat and fish



Il Boschetto Maremma Toscana | [info@ilboschetto.net](mailto:info@ilboschetto.net) | [ilboschetto.net](http://ilboschetto.net)