

il Boschetto®

Maremma Toscana

ITALIANO - 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 milled from a selection of olives picked during central period of harvest. All olives are cold-pressed at Frantoio Malavalle. Once the oil is filtered, it is stored in protective atmosphere to preserve its freshness at best. Rich in polyphenols, known for their antioxidant effects and linked to a lower risk of heart diseases, cancer and some neurological diseases

PRODUCTION AREA

Tuscan Maremma

HEIGHT ABOVE SEA LEVEL

50-500 mt

PERIODO DI RACCOLTA

Mid October- November

CULTIVAR

Frantoio, Leccino, Moraiolo, Peranzana, Canino

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

Intense green with golden reflections

FRAGRANCE

Medium Fruity

TASTE

Generous and enveloping, with cardoon and sweet almond notes, harmonic bitter and peppery

CHEF'S PICK

Ideal on fish, bruschetta, soups, vegetables and for preparing mayonnaise sauce



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BOSCHI
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