

Organic Extra Virgin Olive Oil

Fattoria di Poggiopiano

Fiesole - Firenze – Toscana – Italy

Fattoria di Poggiopiano Extra Virgin Olive Oil is produced exclusively from the olives picked in our olive groves from **Organic Agriculture**.

In November, when the colour changes from green to violet, olives are picked directly from the trees **respecting the entirety of the fruits**, avoiding bruising and skin damage, principal causes of the oxidation of the product.

Olives, after a few hours from the picking, are taken to the milling still fresh: essential condition to guaranteeing a fruity Extra Virgin Olive Oil, preserving the typical **fresh olive taste**. In this way we are able to obtain a true "**olive juice**", completely **natural** and **rich of antioxidants**, really precious substances for our **health**.

For its characteristics, our Extra Virgin Olive Oil is really **resistant to high temperatures**, and so it is suitable for cooking, too.

We produce two kinds of Extra Virgin Olive Oil which are different one each other for the intensity of their perfumes, their taste and their content of polyphenols:

Galardi Extra Virgin Olive Oil

Flavour : herbaceous, fresh olive taste, with a typical hint of artichoke, slightly piquant and bitter in youth; round and persuasive in maturity.

Combinations with food: excellent served on fresh salads, with various meats, vegetables and boiled legumes. It will also add an extra touch to sauces and pasta dishes. When mature(12-18 months) it is an excellent accompaniment for light flavoured dishes.

Olive Cultivar : Frantoio (60%), Moraiolo (30%), Leccino (10%).

Harvest time : November

Harvest method: shaker rakes

Milling: with knives crusher, within a few hours after the picking.

Extraction : low temperature kneading; three-phase continuous cycle decanter.

Storage: away from strong light and heat sources.

Packaging : bottles of 0,75 lt.; cans of 3 lt and 5 lt.

Galardi "Plenum" Extra Virgin Olive Oil

Flavour: very intense herbaceous and fruity aroma, fresh olive taste, with a typical hint of artichoke, piquant and bitter. Great longevity, thanks to the high polyphenol content.

Combinations with food: strong flavour dishes, but also simply poured on boiled potatoes or slightly toasted bread that intensify taste and aroma thanks to their warmth.

Considering the intense flavour of this product, really small quantities are enough to obtain a strong tasting effect with great nutritional advantages: less fats, but high quantity of antioxidants (polyphenols).

Olive Cultivar : Frantoio (60%), Moraiolo (30%) and Leccino (10%).

Harvest time : at the **perfect ripening** moment to preserve all the aromas and the high polyphenol content.

Harvest method: shaker rakes

Milling: only a few hours later the freshly picked olives are taken directly to the olive press. The olives are milled with knives crusher, optimizing the rotation speed.

Extraction : short low temperature kneading; two-phase continuous cycle decanter, without water addition.

Storage : away from strong light and heat sources.

Packaging : bottles of 0,50 lt., 0,25 lt., 0,10 lt.