

MALENCHINI



OLIO EXTRA VERGINE DI OLIVA BIOLOGICO



Production area
Antella – Florence

Extension
40 hectares

Certified organic estate

Soil composition
Medium Mixture, tends to clay

Altitude
200-300 mt above sea level

Olive variety
Frantoio, Leccino, Moraiolo and Pendolino

Process
The pressing of the olives takes place within 12 hours from the picking

Harvest
Manual and mechanical

Organoleptic analysis

Fruity
Very intense

Bitterness
Intens and persistant

Spicyness
Intens