

Extra Virgin Olive Oil Castelveccchio

The extra virgin olive oil of Castelveccchio is obtained from specialized **organic** olive groves situated on the hills of San Casciano Val di Pesa (20 km from Florence) at an altitude of 250 mt (south-eastern exposure). Our oil is still produced using traditional methods in which the olives of different varieties **Moraiolo, Frantoio, Leccino and Pendolino** are gathered by hand and taken to the oil-mill within 24 hours. This procedure ensures a very special oil with an unforgettable taste. Our oil has not been filtered, hence eventual deposits are due to its natural decantation.

We recommend to store the product in a cool place, don't expose it to any source of light or heat.

Superficies olive groves : 14 Ha - olive trees: 3500 plants. Our extra virgin olive oil is sold with pouring spout cans by 1 lt. and 5 lt.

What is extra virgin olive oil?

Oil that is obtained from olives exclusively through a mechanical process or a physical process that doesn't implicate alterations of the oil and hasn't undergone any treatment different from the washing, the clearing, the centrifugation and the filtration (on request).

Extra virgin olive oil represents the highest quality level of the olive production. The European legislation establishes that an oil can only be defined extra virgin if it respects a set of chemical parameters (in particular: the acidity may not exceed 0,8%) and if the panel test, a group of tasters who value the quality of the oil, results without defects (Median of defect: equal to zero and Median of yield: superior than zero).



FRANTOIO



MORAILOLO



LECCINO



PENDOLINO

ORGANIC EXTRA VIRGIN OLIVE OIL available by:

- **1 Lt** cans
- **5 Lt** cans