



Badia a Coltibuono

ALBERETO OLIO EXTRAVERGINE DI OLIVA

I.G.P. TOSCANO BIO



The production of extra virgin olive oil is part of the history of Badia a Coltibuono.

Podere Albereto, one of the oldest possessions of the estate, gives its name to this very special oil, bottled in limited quantities.

Cultivation: Badia a Coltibuono cultivates about 18 hectares of olive trees (a total of 7200 plants). The groves are located between 450 and 520 meters asl below the abbey, overlooking the Arno Valley. The varieties are Frantoio, Leccino, Leccio del Corno, Pendolino e Maurino. The cultivation has been 100% Organic, and certified since 1994. The olives are brought to the olive mill the same day of the harvest. Pressing and extraction are very careful, with temperatures that are kept below 28° C, with continuous extraction process. The oil is then bottled after a light filtration. Albereto is a blend of Leccio del Corno and Frantoio.

Annual production in bottles: 6.500 bt.

Vintage 2020: A particularly favorable year for olive production with an abundant and high quality harvest. The result was a balanced and intense oil.

Period of harvest: October 2020

Tasting notes: The colour of the Extra Virgin Olive Oil “Albereto” is of an intense green emerald. Introduces an intense grassy perfume with notes of asparagus and aromatic herbs such as tarragon and sage. The taste is intense and clean with a peppery note.

Serving Suggestions: Use to dress salads, or use for pinzimonio. Drizzle over carpaccio, or garnish soups and salads.