

Badia Coltibuono



Campo Corto Olio Extravergine di oliva I.g.p. Toscano Bio

This particular selection is the outcome of many years of research into the varieties of olive which have been traditionally grown in the Tuscan region to produce extra virgin oil. The olive groves have been certified organic since 1994 and are surrounded by woodland.



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 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.

Vintage 2023: As has already happened in recent years, climate changes have affected olive production. The quantity of oil produced is reduced but of good quality, with interesting tasting nuances.

Period of harvest: October 2023

Tasting notes: A bright emerald green color when young. The oil has a fragrant nose with whiffs of artichokes and aromatic herbs. The taste is intense and clean, with a peppery note and a herbal aftertaste.

Serving Suggestions: Hearty Tuscan soups—ribollita, garbanzo beans with pasta, and “fett’unta”.

Recommended for raw foods that require an especially aromatic olive oil.

Biologico / Organic

