

Badia Coltibuono



1° Franto Extravirgin Olive Oil Organic

The Excellence of an Ancient Tradition

1° Franto extra virgin olive oil represents one of the most authentic and precious expressions of the Badia a Coltibuono estate, where olive cultivation has been documented since the Middle Ages. Ancient archives testify that as early as the early 19th century, the oil cellar held sixty barrels of oil, evidence of a production that has always been an integral part of the history and identity of the area.

Cultivation and Territory

Our olive groves extend over approximately 18 hectares on the slopes overlooking the Arno Valley, at an altitude between 450 and 520 meters above sea level. The steep slopes and ideal microclimate offer optimal conditions for producing a balanced, aromatic oil.

The company has been certified organic for over thirty years, demonstrating its ongoing commitment to protecting the environment and enhancing the local area. Every stage, from harvesting to pressing, is carried out with the utmost care to preserve the freshness and purity of the fruit.

Vintage 2025: Ideal season for the production of extra virgin olive oil, with excellent results in terms of quality.

Harvest: October 2025

Tasting notes

1° Franto oil is distinguished by its bright, clear golden yellow color and its intense aroma reminiscent of freshly cut grass. On the palate, it is lively and harmonious, with a pleasant balance between bitterness and spiciness, and spicy notes that enrich the aftertaste. The low acidity level ensures excellent quality and stability over time.

Serving Suggestions

Ideal served raw, it enhances the authenticity of fresh vegetables, legumes, and soups, but it also pairs perfectly with more complex dishes such as red meats and traditional Italian cuisine.

