



# Albereto

## Olio Extravergine di oliva

### I.g.p. Toscano Organic

Extra virgin olive oil has been a hallmark of Badia a Coltibuono for decades, with the estate's first bottling dating back to 1962. From the historic Podere Albereto, one of the oldest holdings, olives are carefully harvested and pressed within just four hours—twice daily—to capture their freshness and character. The result is a limited-production oil of exceptional quality, a true reflection of the estate's heritage, attention to detail, and passion for excellence.



**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.

**Vintage 2025:** While yields were lower than last year, the resulting oil is exceptionally aromatic, with remarkable intensity and quality.

**Period of harvest:** October/November 2025

**Tasting notes:** Albereto extra virgin olive oil has an intense golden green color. Its aroma is fragrant and grassy, with hints of asparagus and herbs such as tarragon and sage. The taste is clean and intense, with a characteristic peppery finish.

**Serving Suggestions:** Perfect for drizzling over salads or “pinzimonio,” finishing carpaccio, or garnishing soups and vegetables.

