

Badia Coltibuono



A.D.1051

1° Franto

Appellation

Extra Virgin Olive Oil Organic

Geographical area

Italy

Olives and Pressing

Our olive groves extend across approximately 18 hectares on the hillsides overlooking the Arno Valley, at elevations ranging from 450 to 520 metres above sea level. The steep slopes, combined with an ideal microclimate, provide optimal conditions for producing an extra virgin olive oil of exceptional balance and aromatic complexity. For more than thirty years, the estate has been certified organic, reflecting a long-standing commitment to environmental stewardship and the preservation of the local landscape. Every stage of production—from harvesting to milling—is carried out with meticulous care to preserve the freshness, purity, and distinctive character of the olives.

Vintage 2025

Ideal season for producing extra virgin olive oil, with excellent quality results. Harvest: October 2025

History and territory

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.

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.

Food Pairing

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.



Biologico / Organic

