

Badia Coltibuono



A.D.1051

Albereto



Appellation

Tuscan Extra Virgin Olive Oil PGI Organic

Geographical area

Tuscany

Olives and Pressing

Badia a Coltibuono cultivates approximately 18 hectares of olive groves, totaling 7,200 trees, on steep terrain between 450 and 520 meters above sea level, overlooking the Valdarno valley, 2 km downhill from the abbey. The varieties grown are Frantoio, Leccino, Leccio del Corno, Pendolino, and Maurino. Thanks to the altitude and steep terrain, yield remains low, between half a liter and one liter of oil per tree, while the olive fruit fly is almost entirely absent. The olives are harvested and brought to the mill the same day, twice a day, and undergo very careful crushing and extraction, always at temperatures below 28°C, using a continuous process. The oil is then lightly filtered and bottled in limited quantities.

Vintage 2025

Although the yield is lower than last year, the oil obtained from the 2025 harvest is exceptionally aromatic, with extraordinary intensity and quality.

Harvest: October/November 2025

History and territory

The production of extra virgin olive oil is part of Badia a Coltibuono's heritage. The estate began bottling its own oil in 1962.

Podere Albereto, one of the estate's oldest holdings, gives its name to this very special oil. The olives are harvested and processed the same day, twice a day, with careful pressing at temperatures below 28°C. Bottled in limited quantities, Albereto reflects the estate's commitment to quality, tradition, and excellence.

Tasting Notes

Albereto has an intense golden-green color. The aroma is grassy, with notes of asparagus and aromatic herbs such as tarragon and sage. On the palate it is intense, clean, and decisive, with a slightly peppery finish that echoes the sensations perceived on the nose.

Food Pairing

Perfect for salads, pinzimonio, carpaccio, and as a finishing touch for soups and cold dishes.

Biologico / Organic

