

Le Serre OUR PRODUCT OF EXCELLENCE

Production Area: Riparbella, 100 m above sea level, Tuscany

Variety of Olives: Frantoio, Leccino, Lazzero, Maurino, Pendolino

Harvesting period: October, November

Appearance: clear filtering

Characteristics: medium fruity, bitter and spicy of medium intensity, well balanced

Certifications: ICEA for the organic, TCA for the I.G.P. Tuscan.

Our Toscano IGP organic extra virgin olive oil is a blend of the typical local varieties among which the Frantoio, the Leccino, and the Lazzero. It is characterized by a very low acidity, tasty and fragrant, with pleasant spicy and bitter notes, medium fruity, rich in antioxidants.

The olive harvest is done manually and with the help of facilitators when the olives are still on the plant and have reached the right degree of ripeness, which coincides with veraison, that is the fruits from greens begin to take on a more coloring dark.

The careful cultivation methods of the olive grove without the use of synthetic chemicals, the nature of the soil, the mild climate due to the proximity of the sea, the limited waiting times from harvesting to pressing, the modern techniques of olive processing, the same kneading, which occurs by simple mechanical and physical separation of the oil in airtight containers, are just some of the aspects that make our oil a product appreciated in Italy and abroad and that ensure over time an oil with typical flavors and aromas freshly pressed olive.

