

ARILLO IN TERRABIANCA



Il Fior dell'olio

ORGANIC ITALIAN EXTRA VIRGIN OLIVE OIL

CULTIVAR

Frantoio, Moraiolo e Leccino

GROWING AREA

Tenuta Il Tesoro, Valpiana, Massa Marittima (Alta Maremma)

ALTITUDE

140/160 metres a.s.l.

SOIL

Clayey and rich in minerals such as iron and magnesium

HARVESTING AND PROCESSING

The olives, harvested only when perfectly ripe, are carefully selected and milled on the very same day to prevent fermentation of the pulp. Cold pressing enhances the fruity aroma and characteristic flavor of Tuscan oil. The Extra Virgin Olive Oil obtained is bottled unfiltered and may naturally produce a light sediment.

Dosi Distribution Wine