

VILLA di VETRICE

GENERAL FACTS AND ORGANOLEPTIC CHARACTERISTICS

Denomination
Extra Virgin Oliv Oil -Bio (Organic)
Region
Tuscany, Rufina
The Varieties
Frantoio, and few plants of Pendolino, Moraiolo and other Tuscan varieties
Fields extension
There are about 13000 plants
Exposure and altitude of the vineyard
East at an altitude between 250 mt and 400 mt on sea level
The Soil
Clayey and rich of skeleton, stone
Age of the Olive trees
The oldest should be 200 years old.
Yield
The average yield is very low: 10%.
Harvest
In October and November. In 2020 it started on the 6 th of October (extremely early). The harvest is done by hand.
Pressing
The olives are milled on the same day of harvest, and within 12 hours from harvest.
Method: Cold Pressing
Storage before bottling: in stainless steel vat, protecting from oxidation with argon.
Organoleptic Characteristics
At Sight it is limpid and green.
Aromas: Intense fruity aromas with notes of artichoke, celery and thistle.
At taste: it is spicy and with some bitter notes. It is rich and very consistent.

Villa di Vetrice

THE FARM

It's as easy as a Tuscan morning: You leave Florence, drive east a few miles and suddenly a whole new world opens up before you – the hills of Chianti Rufina. Near the city of Pontassieve you discover the farm of VILLA DI VETRICE. In the midst of vineyards, olive groves and cypresses stands a superb 13th-century lookout tower, at the foot of which estate houses are nestled into the landscape.

THE EVOO

The valley where Villa di Vetrice has its olive trees is considered one of the coolest in Tuscany where the Frantoio variety can survive. In other places where the EVOO is produced and that are colder than in Rufina, the producers choose olive varieties that are more resistant than Frantoio to the cold. The combination of Frantoio and climate conditions together with the production process followed by Villa di Vetrice makes a magic spell, that is the exaltation of the characteristics of Frantoio variety. The EVOO made with the Frantoio variety is the Tuscan EVOO par excellence.

