



Fattoria Ramerino

CULTIVAR FRANTOIO ORGANIC EXTRA VIRGIN OLIVE OIL



The single cultivar oils were developed to showcase the unique characteristics of the individual olive varieties. The finest quality pressings of the Frantoio olive, indigenous to Fattoria Ramerino's area of production, are selected to create Cultivar Frantoio.

Production Zone / Hills to the South of Firenze

Geographical Area / Municipality of Bagno a Ripoli in Florence

Height / 250m above sea level

Olive Orchard Age / From 25 years to centuries-old

First crop Retailed / 2013

Form of cultivation / Polyconic Vase

Varietal / Frantoio

Soil Management / Natural grass

Harvesting System / By hand using shaker rakes and perforated crates

Time between harvest and olive oil production / 12 hours maximum

Milling Process / Mechanical grinder

Extraction Method / Centrifugal cold extractor

Harvest Period / October - November

Filtration Through Paperboard / Immediate

Bottling / On site using vacuum technology

Sensory characteristics /

Medium fruit from green olives, with hints of artichoke and fresh almond. A harmonious balance of sharpness and piquancy. Notes of fresh fruit and almond. Green in color with yellow veining. Perfect in dishes where olive oil represents a primary ingredient, such as the traditional *fettunta* (a Tuscan garlic bread) and with raw vegetables in *pinzimonio* (dipped into oil poured straight from the bottle). Well-suited to dishes with bold flavors, such as Tuscan ribollita (a cannellini bean and vegetable stew) or *fagioli al fiasco* (cannellini beans cooked directly in a flask).



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FARM



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