



Fattoria Ramerino

GUADAGNÒLO PRIMUS ORGANIC EXTRA VIRGIN OLIVE OIL



During renovations at Fattoria Ramerino, a rare *guadagnòlo* was discovered alongside some terracotta oil storage jars from the nearby town of Impruneta. *Guadagnòlo* is a Tuscan dialect word that describes a wide-necked antique terracotta urn that was used to hold the mill workers' utensils. By the end of each day, a layer of oil would have gathered in the base of the urn, which was gifted to the workers. (*Guadagnòlo* translates as "earning," hence the root of the term *guadagnòlo*.) The origin of the word expresses the value historically associated with olive oil, and the importance of not wasting a single drop. For this reason, the *guadagnòlo* unearthed at Fattoria Ramerino served as inspiration for the name of two of its organic extra virgin olive oils.

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 / Centuries-old

First crop on retailed / 2003

Form of cultivation / Polyconic Vase

Varietal / Moraiolo, Frantoio, Leccino and Americano

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 extraction

Harvest Period / October - November

Filtration Through Paperboard / Immediate

Bottling / On site using vacuum technology

Sensory characteristics /

Medium-intensity fruit and green olive flavors with notes of grass and artichoke. A harmonious balance of sharpness and piquancy. Green color veined with yellow. Add as a finishing touch to dishes with bold flavors, such as the traditional Tuscan *ribollita* (a cannellini bean and vegetable stew), grain and pulse-based soups, grilled meats and cooked vegetables.



ORGANIC
FARM



www.fattoriaramerino.it
info@fattoriaramerino.it

Via Roma, 404 - 50012
Bagno A Ripoli - Florence - Italy

Tel 0039 (0)55 631520
VAT N° 06578200484