



The new, freshly pressed Extra Virgin Olive Oil is now on sale!

To view Monti del Chianti from Petrolo's medieval Tower of Galatrona allows to appreciate why our land has been favored for viticulture, wine and olives since Etruscan times.

Terraced organically farmed grove exposed east and northeast and planted with the classic Tuscan varieties render Petrolo's olive oil amazingly fresh and grassy in flavour with a light peppery warmth.

Best served over roasted or grilled meats such as steaks, pork chops and chicken. Lovely to finish hearty robust soups and sauces and great for salad dressing. A luxury olive oil for finishing dishes and shouldn't be used for frying or near direct heat.

PETROLO

The Petrolo Estate is cradled among the green olive groves, active vineyards and beautiful oak tree forests in the **Val d'Arno di Sopra, on the southeastern borders of Chianti Classico** in Toscana. In 1716, the Grand Duke of Tuscany recognized this area as a special wine and olive-producing region. The estate lies with the medieval fiefdom of Galatrona and its majestic watchtower which is built on Etruscan and Roman ruins. The property extends for about 270 hectares, 40 of which are vineyards, 15 of which are specialised olive groves and the remaining land surface being forest.

OLIVE GROVES

The olive groves have 3000 trees planted on hilly terrain of loam soil rich with stones and have an East, North-East exposure, placed between 300 and 450 m asl.

The most widely used pruning methods are the poly-conical and the bushy vase for 13 hectares, on old terraces; the remaining 2 hectares were replanted back in 1986 using the mono-conical shape where sustainable drip irrigation was added, drawing water from one of the small reservoirs in Petrolo.

The olive varieties are a typical Tuscan mix of Frantoio, Leccino and Moraiolo. **The olives are cultivated organically** and are certified by the control body "Suolo e Salute".

Petrolo has been part of the IGP TOSCANO for Extra Virgin Olive Oil since 2009 and approved by the prestigious LAUDEMIO consortium since the 90's

OLIVE OIL PRODUCTION

The olives are **handpicked** with shaver rakes in October and early November and brought daily to the olive mill to preserve their integrity and maintain low levels of acidity (under 0.2% in oleic acid). The Olive oil is **cold extracted and only by mechanical means**.

Since 2022, the production is obtained from a newly built **highly innovative oil mill** from Mori-Tem. This technology, in collaboration with university research, allows to finely tune each step of the milling process to provide the highest quality olive oil. Temperature and oxidization control, paste malaxation (kneading) & juice centrifugation speed and length are chosen to preserve and enhance the taste & nutritious quality of the Extra Virgin Olive Oil of Petrolo.

The olive oil quality and freshness are preserved by **storing it under nitrogen hood** and **controlled temperature** until bottling.

TASTING NOTES

Bright green in colour with a lovely grassy, spicy perfume, this oil from cool, high altitude olive groves is spicy and fresh with a herbaceous note on the finish. It has a lovely intensity, it's well balanced and persistent even as it evolves.



E.V. OLIVE OIL PETROLO IGP TOSCANA - BIO

Moraiolo, Frantoio and Leccino. Mechanically cold pressed. Filtered.

0,5 l



E.V. OLIVE OIL LAUDEMIO TORRE DI GALATRONA - BIO

Laudemio Consortium exclusive quality approval.
Moraiolo, Frantoio and Leccino. Mechanically cold pressed. Filtered

0,5 l



E.V. OLIVE OIL PETROLO - BIO

Moraiolo, Frantoio and Leccino. Mechanically cold pressed. Filtered.
TIN CAN

5,0 l

