

MONOCULTIVAR EXTRA VIRGIN OLIVE OIL «MAURINO» by TERRE DI PERSETO



Monocultivar EVO Oil: The nature of the land, the exposure and the climate of the Chianti Classico area guarantee the production of a unique olive oil with exceptional organoleptic characteristics. For 50 years our company has been producing extra-virgin olive oil with commitment and rigor, using traditional methods in full respect of nature and its processes. Maurino di Terre di Perseto EVO oil is obtained only from Maurino olives produced in our farm: the olive tree Maurino, has its origin in Tuscany (Italy); from Tuscany the variety was spread to central and northern Italy. The Maurino variety is rustic, very resistant to cold, withstands wind, fog and various olive diseases. When ripe, the Maurino olive's skin is black-purple in color.

Soil: limestone/Alberese type. The area of cultivation of Terre di Perseto for the production of oil covers an area of 3 hectares.

Harvest: by hand only

Tasting notes: Intensely fruity, medium spicy, with a delicate aroma and a bright green color: olives are squeezed with an innovative system in order to keep all its scents unchanged over time. The olives of the Maurino variety, in fact, allow to produce an extra-virgin olive-oil with a very particular taste and flavor, which make it highly appreciated in the culinary world. Thanks to its fruity notes, sweet taste and floral aroma, our MAURINO extra-virgin olive-oil turns out to be very delicate and it is perfect for seasoning vegetables and fish dishes.

Collection and Pressing: Our olives are harvested in the period from October to December. The harvest is carried out strictly by hand to avoid damaging the fruit. Thanks to a last generation pressing plant, the olives are vacuum-processed, thus obtaining an oil with extraordinary organoleptic and nutritional qualities. The pressing is carried out on the same day of harvest to guarantee the excellent quality and maintain the fruity scents.

Olive Variety: Maurino.