

UN POSTO TRANQUILLO

TUSCAN EXTRA VIRGIN OLIVE OIL

Protected Geographical Indication (PGI)

ORGANIC

Superior category olive oil obtained directly from olives solely by mechanical means. Produced exclusively with olives grown by Soc. Agr. Pian di Rocca. Organic Tuscan PGI Olive Oil.

Production Area: Pian di Rocca – Castiglione della Pescaia (GR), Tuscany, Italy.

The estate's olive groves cover approximately 4.5 hectares, with nearly 900 trees cultivated in a traditional polyconic vase system. Trees are of mixed ages and are located on gently sloping land.

Soil: Deep, sandy-loam texture with moderate organic matter content.

Climate: Mediterranean maritime, featuring mild, relatively wet winters and hot, dry summers, moderated by sea breezes.

Varietals: The olive varieties are typical of the Tuscan region and suitable for PGI production, primarily including Frantoio, Leccino, and Moraiolo.

Tasting Notes: Balanced organoleptic profile with fresh herbal and floral notes. Especially recommended for pairing with fish and vegetables.

Available Sizes: 1 litro - 750 ml - 500 ml - 250 ml



Alessandro Tofanelli
"Un posto tranquillo"