

Tuscan Extra Virgin Oil



EXTRA VIRGIN OLIVE OIL IS UNDOUBTEDLY ONE OF THE MOST POPULAR PRODUCTS FROM TUSCANY. OLIVE GROVES ARE SCATTERED ACROSS THE REGION, EACH PRODUCING OPTIMAL QUALITY OLIVES, GROWN IN AN IDEAL CLIMATE. KNOWN AS “GREEN GOLD” IN ITALY, EXTRA VIRGIN OLIVE OIL IS A HEALTHY PRODUCT THAT FORMS THE BASIS FOR COUNTLESS RECIPES IN THE MEDITERRANEAN DIET. TRADITIONALLY, NOVEMBER IS THE MONTH FOR PICKING OLIVES IN TUSCANY, HOWEVER, MANY ALSO GET TO WORK FROM MID TO LATE OCTOBER. LOCAL OIL MILLS PRESS, PROCESS AND TRANSFORM THE OLIVES INTO OIL BEFORE SENDING IT ON ITS JOURNEY ALL OVER THE WORLD.

Olive tree varieties in Tuscany

There are more than 80 classified native olive varieties. The main ones in Tuscany include:

Leccino

Grown all across Italy, but believed to have originated in Tuscany. One of the most popular olive varieties in the world. Mild flavor and golden colour, the olives are green to black at harvest.

Frantoio

Frantoio olives are some of the most common in Italy, especially in Tuscany. They are fruity and leave a stronger aftertaste than mild Leccino olives. The oil is an intense green with a buttery finish.

Pendolino

A cultivar with an herbal aroma and notes of almonds with a spicy ending. The olives are used exclusively for the production of oil and are harvested when black in colour.

Moraiolo

Originating from Tuscany, these olives are a vivid black-violet colour when picked. Bitter and spicy due to it being rich in polyphenols. An intense fruity and floral aroma.

Maurino

With origins in Lucca, this variety has a fruity and sweet flavor with high levels of bitterness and spice. It has light aromas of almonds, artichokes and fresh cut grass.

Leccio del corno

First found in the Florence area, the olives are quite rich in polyphenols, identifiable by its medium bitterness and pungency. Ripens to a green colour.

Five certifications of Tuscan olive oil

Extra virgin olive oil benefits from European legislation that guarantees its authenticity and quality, protected by DOP and IGP labels (PDO and PGI in English). There are four Protected Designations of Origin in Tuscany: Chianti Classico DOP, Terre di Siena DOP, Lucca DOP and Seggiano DOP, and one Protected Geographical Indication, Toscano IGP that applies to the entire region of Tuscany.

1 - LUCCA DOP EXTRA VIRGIN OLIVE OIL

Formed from Frantoio (max rate of 90%), Leccino (max rate of 30%) and other varieties of olives to a maximum rate of 15%. Harvested by hand, the olives are pressed within two days of harvesting. It's slightly yellow in colour, with more or less intense green tones and has a fruity aroma combined with a sweet and slightly spicy taste. It's produced in Lucca, in the municipalities of Lucchesia, Versilia and Garfagnana. Delicate and pleasing flavor.

2 - TERRE DI SIENA DOP

Obtained from olives of the Leccino, Moraiolo, Correggiolo and Frantoio cultivars. The olives are hand-picked before they are completely ripe giving it a low acidity and spicy, lightly bitter aftertaste due to high quantities of antioxidants and polyphenols. Must be pressed and turned into oil within 24 hours. Colour ranges from green to yellow and is produced in the hills of the province of Siena. Famous for its fruity flavor.

3 - CHIANTI CLASSICO DOP

Made from Frantoio, Correggiolo, Moraiolo and Leccino olive varieties. It's produced across many municipalities in the provinces of Siena and Florence and is the same as the Chianti Classico winemaking area. The colour varies from deep green to green with golden highlights with fruity aromas and a slightly bitter taste.



4 - SEGGIANO DOP

Produced on the slopes of Monte Amiata, this oil must have at least 85% of the Olivastra Seggianese cultivar. Its colour varies from green to gold, with notes of herbs and white fruits. It has a clean flavor with a touch of bitterness and pungency in play.

5 - OLIO TOSCANO IGP

Toscano IGP Extra virgin olive oil is produced exclusively in Tuscany as the guidelines ensure that the entire production process (olive growing, pressing and bottling) must take place within the region. Tuscany's olive oil is usually green when first pressed, and tends towards yellow with the passing of time. Green vegetation is the primary aroma with rounded endnotes. A bitterness is always present in the taste with a spiciness that varies in intensity.