



Extra Virgin Olive Oil

Chianti Classico D.O.P.



Certificato da organismo di controllo autorizzato dal MIPAAF.



Production area

Our oil is the expression of the territory from where it comes. Scents and tastes that are closely linked to the varieties used, Frantoio, Moraiolo and Leccino, and the cultivation environment characterized by a terrain of Galestric marlstone origin and an altitude of about 300 m a.s.l.

Production technology

The olives are manually picked with the help of facilitators, put into crates and sent the same day to the oil mill where they are immediately pressed with the continuous system at a controlled temperature of 27°C. The cold extraction guarantees a low acidity to the oil and to maintain all the fragrances and healthy features of the olive.

Testing notes

The Orsumella extra virgin olive oil is clear, with an intense green colour and golden shades. It has a fruity aroma with hints of fresh grass and notes of raw artichoke. Elegant and well balanced it's excellent to flavour salads, legumes, vegetable soups, undressed first courses, roast meat and oil dips.

