

Organic Extra Virgin Olive Oil

Fattoria di Poggiopiano

Fiesole - Firenze - Tuscany – Italy

The Fattoria di Poggiopiano Extra Virgin Olive Oil is produced exclusively from the olives picked in our olive groves from **Organic Agriculture**.

In November, when the color changes from green to violet, olives are picked directly from the trees **respecting the entirety of the fruits**, avoiding bruising and skin damage, principal causes of the oxidation of the product.

Olives, after a few hours from the picking, are taken to the milling still fresh: essential condition to guaranteeing a fruity Extra Virgin Olive Oil, preserving the typical **fresh olive taste**. In this way we are able to obtain a true "**olive juice**", completely **natural** and **rich of antioxidants substances**, really precious for our **health**.

For its characteristics our Extra Virgin Olive Oil is really **resistant to high temperatures**, and so it is suitable for cooking, too.

We produce two kinds of Extra Virgin Olive Oil which are different one each other for the intensity of their perfumes, their taste and their content of polyphenols:

Galardi Extra Virgin Olive Oil

Flavour : herbaceous, fresh olive taste, with a typical hint of artichoke, slightly piquant and bitter in youth; round and persuasive in maturity.

Combinations with food : excellent served on fresh salads, with various meats, vegetables and boiled legumes. It will also add an extra touch to sauces and pasta dishes. When mature(12-18 months) it is an excellent accompaniment for light fish dishes.

Olive Cultivar : Frantoio (60%), Moraiolo (30%), Leccino (10%).

Harvest time : November

Harvest method : shaker rakes and trunk shaker

Milling : with knives crusher, within a few hours after the picking.

Extraction : low temperature kneading; three-phase continuous cycle decanter.

Storage : away from strong light and heat sources.

Packaging : bottles of 0,75 lt.; cans of 3 lt and 5 lt.

Additional info : Conformity Certificate ICEA to export in CEE's countries and NOP for USA .

The presence of a deposit is due to the natural precipitation of leftover parts of olives.

Galardi "Plenum" Extra Virgin Olive Oil

Flavour : very intense herbaceous, fresh olive taste, with a typical hint of artichoke, piquant and slightly bitter in youth. Great longevity, thanks to the high polyphenol content.

Combinations with food : strong flavour dishes, but also simply poured on boiled potatoes or slightly toasted bread that intensify taste and aroma thanks' to their warmth.

Considering the intense flavour of this product, really small quantities are enough to obtain a strong tasting effect with great nutritional advantages: less fats, but high quantity of antioxidants (polyphenols).

Olive Cultivar : Frantoio (60%), Moraiolo (30%) and Leccino (10%).

Harvest time : at the **perfect ripening** moment to preserve all the aromas and the high polyphenol content.

Harvest method : shaker rakes and trunk shaker

Milling : only a few hours later the freshly picked olives are taken directly to the olive press. The olives are milled with knives crusher, optimizing the rotation speed.

Extraction : short low temperature kneading; two-phase continuous cycle decanter, without water addition.

Storage : away from strong light and heat sources.

Packaging : bottles of 0,50 lt., 0,25 lt., 0,10 lt.

Additional info : Conformity Certificate ICEA to export in CEE's countries and NOP for USA .

The presence of a deposit is due to the natural precipitation of leftover parts of olives.

HONORS AND AWARDS

2016 1st prize at the 24th National Competition "Montiferru" for the Organic Extra virgin Olive Oil organized by the Chamber of Commerce in Oristano.

2016- Classified among the 4 winner of the Special Prize " Hermanu" at the 24th National Competition "Montiferru" for its very high level content of Biofenoli and Tocoferoli.

2016- It earned an Honourable Mention ("**Diploma di Gran Menzione** ") at the 18° National Competition **for the Organic Extra virgin Olive Oil** organized by Enohobby Club.

2016- It was selected by Andreas Marz for publishing on his Guide "Merum".

2015- It has been selected and included in the 2016 **Best Italian Extra Virgin Olive Oil guide** "The best extra virgin" by **Merum**

2015- It has been selected and included in the 2016 Guida degli Extravergini " 2016 by **SLOW FOOD** .

2015-It won the highest quality level ("**3 Foglie**") in the Guide of the Italian Extra virgin Olive Oils by **GAMBERO ROSSO**.

Harvest 2014 has been a real disaster as long as quality and quantity of EVO Oil are concerned in the whole Mediterranean area. We decided not to participate to any competition as the quality of our 2014 product wasn't as high as usual, due to causes we weren't responsible for.

2013- It earned an Honourable Mention ("**Diploma di Gran Menzione** ") at the 21th "Montiferru" National Competition for the Organic Extra virgin Olive Oil organized by the Chamber of Commerce in Oristano.

2013 - 3rd prize at the 15th National Competition for the Organic Extra virgin Olive Oil organized by Enohobby Club dei Colli Malatestiani

2012- 1st prize at the 20th National Competition "Montiferru" for the Organic Extra virgin Olive Oil organized by the Chamber of Commerce in Oristano

2012 - 2nd prize at the 14th National Competition for the Organic Extra virgin Olive Oil organized by Enohobby Club

2012- It earned an Honourable Mention ("**Diploma di Gran Menzione** ") at the National Competition for the Organic Extra virgin Olive Oil organized by "Il Magnifico Extra virgin Olive Oil Awards" in Tavernelle (Florence)

2012- It earned an Honourable Mention ("**Diploma d'Onore** ") at the 10h National Competition for the Organic Extra virgin Olive Oil , organized by A.I.P.O.(Association of the Italian Producers of Ev Olive oil)

2012- It was selected for publishing on the Guide "Oli d'Italia 2013-I Migliori extravergine" by Gambero Rosso

2011 - 3rd prize at the **13th** National Competition for the Organic Extra virgin Olive Oil organized by Enohobby Club

2010- It earned an Honourable Mention ("**Diploma di Gran Menzione** ") at the the 12th Competition for Organic Olive Oil organized by Enohobby Club Malatestiani .

2010- 2nd prize at the 15th Competition for the Extra virgin Olive Oil "Olio d'oro Toscano" organized by TVL

2010- It earned an Honourable Mention ("**Diploma di Gran Menzione** ") at the 8th National Competition for the Organic Extra virgin Olive Oil (Aipo d'Argento 2011)

2009- It was selected by the Chamber of Commerce of Florence to represent "The Best Quality of the Extra virgin Olive Oil from Tuscany" in the World

2009- Awarded the 11° Competition for Organic Olive Oil organized by Enohobby Club Malatestiani .

2009- It was selected by Andreas Marz for publishing on his Guide "Merum"

2009- It won the highest quality level ("**5 Gocce**") in the Guide of the Italian Extra virgin Olive Oils by the A.I.S. (Italian Taster's Association).

2008 - 2nd prize at the National Competition for the Organic Extra virgin Olive Oil organized by Enohobby Club

2008- It earned an Honourable Mention ("**Diploma di Gran Menzione** ") at the National Competition for the Organic Extra virgin Olive Oil organized by the Chamber of Commerce in Oristano

2008- It was selected by the Chamber of Commerce of Florence to represent "**The Best Quality of the Extra virgin Olive Oil from Tuscany**" in the World

2007- It won the highest quality level ("**5 Gocce**") in the Guide of the Italian Extravirgin Olive Oils by the A.I.S. (Italian Taster's Association).

2007- It was selected by the Chamber of Commerce of Florence to represent "**The Quality of the Extra virgin Olive Oil from Tuscany**" in the World

2007- It was selected by Andreas Marz for publishing on his Guide "**Merum**"

2005- Placed 1st among the Extra virgin Olive Oils from the whole Tuscany in the guide from Andrea Zanfi edited by Carlo Cambi

2005- 1st prize at the National Competition for the Organic Extra virgin Olive Oil organized by the Chamber of Commerce in Oristano