



POGGIOBARULLO

Extra Virgin Olive Oil

Poggio Barullo Extra Virgin Olive Oil is produced directly in our estate's mill. The immediate processing of the olives, which are harvested daily, allows us to preserve the integrity of the fruit and achieve extraordinary quality.



Olive Varieties:

Frantoio, Leccino e Moraiolo



Area

Pietraia (approx. 290 meters a.s.l.)



Harvest

End of October



Production

Cold pressed (mechanical extraction) at a strictly controlled temperature below 25°C, to preserve all organoleptic properties and polyphenols



Storage

Stainless steel tanks at a constant temperature.
Natural decantation

Tasting Notes



Color

Intense golden yellow with vibrant emerald green reflections



Aroma

Elegant and enveloping, characterized by distinct notes of freshly mown grass, artichoke, and a delicate hint of green almond



Palate

Harmonious and full of character. It features a balanced fruitiness, with a typically pleasant peppery finish and a slight bitter note distinctive, signs of a high concentration of natural antioxidants