

Poggiotondo,
Organic Extra Virgin Olive Oil 2024
Chianti, Tuscany, Italy



Olive Varieties	40% Frantoio 30% Leccino 20% Moraiolo 10% Mignola
Oil Producer	Alberto Antonini
Closure	Screwcap
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian

PRODUCER

Poggiotondo covers 70 hectares on the western hills of the Chianti region. Alberto Antonini, the owner and winemaker at Poggiotondo makes his Poggiotondo wines and oil in a modern style, whilst adhering to the true regional characteristics of the Chianti region in which the grapes and olives are grown. The extra virgin olive oil that is produced at Poggiotondo is made from Frantoio and Mignola, the latter variety is grown only in the region of Cerreto Guidi where Poggiotondo is located, and is very intense in aroma and flavour.

OLIVE GROVES

The Poggiotondo estate has 3,000 olive trees planted with Frantoio and Mignola. The typical fruity flavour comes from the Frantoio variety. The groves are situated 200-300 metres above sea level. The low lying hills on the northern side of the Arno Valley provide one of the warmer micro-climates in Tuscany, giving oils that are fuller and richer than those from further inland but still with the characteristic pepperiness of good Tuscan oil. The estate has been certified organic since 2014.

HARVEST

After a difficult harvest in 2023, followed by a very mild winter, the 2024 season started with exceptionally abundant flowering in May despite rainy conditions that lasted until early June. A dry, hot summer followed without disease pressures or pest-related issues, ensuring that the olives were perfectly healthy. The harvest began mid October and is currently looking abundant, with excellent quality. However, the resa is currently around 10%, meaning oil yield from the fruit is currently quite low.

PRODUCTION

The olives were picked by hand and pressed within 24 hours to ensure that there were no risks of fermentation or oxidation. Ultra modern stainless steel continuous soft presses were used to obtain a high quality paste from the olives. The paste was then diluted with water at low temperatures to avoid losing any of the aromatic quality of the olives and it was then centrifuged to separate the extra virgin oil from the pomace and water. The whole process of crushing and extraction is very fast. This method, combined with maintaining the paste below 26°C, protects the oil from oxidation. This results in fresher, cleaner oils that retain their colour and fruitiness for a longer period of time.

TASTING NOTES

The olive oil has a very deep green colour. The olive oil shows great balance and freshness, characterised on the nose by notes of artichoke leaf, cut grass and light white pepper, with a strong and intense taste, fruity but with a spicy and herbaceous note in the finish with a hint of almond.