



Olive Varieties

**90% Frantoio**  
**5% Leccino**  
**5% Moraiolo**

Oil Producer

**Federico Giuntini Masseti**

Closure

**Other**

Bottle Sizes

**50cl**

## PRODUCER

Fattoria Selvapiana is owned by Francesco Giuntini, a descendent of the original owner, Michele Giuntini, who bought the estate in 1827. His adopted son, Federico Giuntini Masseti, now runs the estate. Federico is the son of the 'fattore' (estate manager) who has worked with the Giuntini family all his life. Federico was born on the estate, as was his sister Silvia, who is also involved in running the business. Located northeast of Florence in the Rufina zone, one of the smallest in Chianti at only 600 hectares, Selvapiana has 31 hectares of the Frantoio variety planted. Rufina is the coolest of all Tuscan olive oil producing zones, so tends to produce a greener, spicier oil than most.

## OLIVE GROVES

Selvapiana Extra Virgin olive oil is made primarily from Frantoio olives grown at 250– 300 metres above sea level. This late-ripening variety is picked while still green, producing a spicy, herbaceous oil. Selvapiana is located in the Sieve Valley, northeast of Florence, where cool mountain air funnels down the valley. This creates one of the coolest olive- and grape-growing areas in Tuscany, resulting in oils that are among the finest and spicy in the region.

## HARVEST

The 2025 Tuscan olive oil vintage was varied and, in some cases, challenging. Flowering in May was followed by very hot weather in early June, and an unusually mild July, which in some cases allowed the olive fruit fly to propagate. Thankfully, the resulting damage was mitigated through careful management and monitoring by growers, setting the groves up to withstand a difficult September marked by cooler temperatures and rainstorms. Harvesting began with much better weather in mid-October and concluded in November. After the abundant 2024 vintage, lower yields were anticipated for 2025, with harvest yields expected to be around half of last year's. However, this is compensated by a better conversion of 'resa' (the quantity of oil extracted per olive), which had been exceptionally low in 2024.

## PRODUCTION

Ultra-modern stainless steel continuous presses are used, to produce fresher, cleaner oils that retain their colour and fruitiness for longer. The oil is then settled in a combination of terracotta Orci and stainless steel before being bottled after a light filtration through cotton.

## TASTING NOTES

This Extra Virgin olive oil is vivid green in colour with excellent viscosity. Its aromas are fresh and clean, with notes of artichoke, freshly cut grass and green tomatoes. On the palate, the oil is ripe and viscous, displaying purity and intensity, with a spicy, peppery finish.