



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, Mignola, Leccino and Moraiolo. 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 microclimates in Tuscany, giving oils that are fuller and richer than those from further inland but still with the characteristic pepperiness of good Tuscan oil.

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

The olives were picked by hand and pressed within 24 hours to avoid any risk of 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 its aromatic quality, and it was then centrifuged to separate the extra virgin oil from the pomace and water. The whole process of crushing and extraction was very fast. This method, combined with maintaining the paste below 26°C, protects the oil from oxidation. As a result, the oil is fresher and cleaner, retaining their colour and fruitiness for longer.

TASTING NOTES

The olive oil has a very deep green colour. It shows great balance and freshness, with aromas of artichoke leaf, cut grass and light white pepper. On the palate, it is strong and intense, fruity yet spicy, with a hint of almond on the finish.