



PRUNETI

100% PRUNETI EXTRA VIRGIN OLIVE OIL

The diversity of Pruneti Family



/The Soul of Tuscan Soil

...for over 160 years 365 days a year **our family** has been taking care of olive groves.

Each fruit of our **40000 plants** tells a unique Italian story that can only happen here, in Greve in Chianti in the heart of **Tuscany**, a place like no other. A land that gives voice to the sacrifices and passion of those who cultivate it every day. A source of inspiration that has driven us to imagine an **excellent and safe extra virgin olive oil** and work with patience and precision to make it.

We combined the **culture of our family** with **continuous research and cutting-edge technology** so that our olives can give all their generous heart and character with extra virgin olive oils rich in nuances.

Land, air, water, and fire, this is the secret behind **Tuscany's Pruneti soul**. Come and enjoy this extraordinary experience...



The Art of Healthy Living

/The ally of excellence

New investment, continuing research and precision of extraction are the Pruneti secret of success. The top quality of Pruneti oils, confirmed every year, is not a surprise but ought to be seen as a consequence of the immense attention and investment with which Gionni and Paolo **take care of every phase of production.**

It starts in the fields where we use **the best and organic agricultural techniques** to protect the olive trees and their fruits. It continues **monitoring time between picking and processing**, no more than five hours, stopping their loss of fresh and green characteristics. During the extraction, we employ **the most innovative machinery in the mill** to work with precision. Each machine is lock so we can infuse nitrogen inside to remove oxygen, **stopping oxidation.** Besides, we can **control temperature**, having a cold press customized to each **different variety of olive.**



Once the Extra Virgin Olive Oil comes out, **we always filter it removing all the impurities**, left over from the process, that can affect or damage the preservation of all the good properties of the product. The **storage takes place in proper tanks** always with controlled temperature and nitrogen inside to preserve the aromas unaltered. Finally, the **bottling is done when a distributor places the order**, so we can always ensure the freshest extra virgin olive oil available. This innovative approach helps take care of the oil, even after extraction, in environments most suitable for good storage and bottling.

All these cares mentioned above permit us to obtain **oils rich in the best organoleptic and nutritional properties.** Thanks to Innovations and precise control of the pressing, we are able to ensure high quality taste and guarantees our clients the very best that the Chianti can offer.

/Extra Virgin Olive Oil Culture

Always attentive to the needs of **contemporary consumers and the evolution of trends**, Gionni and Paolo have developed the **100% Pruneti The Art of Healthy Living.** Built around the extraordinary nature of extra virgin olive oil, it is an invitation to **live in a natural and healthy way.** The Salone dell'Olio in San Polo in Chianti and the Pruneti Extra Gallery in Greve in Chianti and Florence will **immerse you in the Culture of Oil and its excellence.** Our aim is to appeal not only to experts but to all those who at any age wish to indulge in the **sensory experience that only Pruneti can provide.**

Collections

Continuing research has led to the development of **diverse collections of Pruneti extra virgin olive oils**. These collections, now distributed in over 30 countries, have received **multiple awards** in the most accredited international competitions. Respecting all palates, even the most demanding and cosmopolitan, they are designed to guarantee the **perfect combination with any type of cuisine**.