



Fattoria Ramerino is located on the hills South of Florence within the territory of the Municipality of Bagno a Ripoli. It has a surface area of around 50

Ha on which mainly olives are cultivated. The area is considered to be highly adapted to the cultivation of olives especially because of the exposition of the sites on which they are grown according to traditional planting criteria. The olive heritage, which is represented by the typical cultivars of central Tuscany, Moraiolo, Frantoio, Leccino and Americano, consists of around 6600 plants mainly grown using a polyconic vase system. There are numerous centuries-old trees.





The orchard is managed according to the principles of organic agriculture. Organic products are used for fertilizing, the earth is left grassy and only mown occasionally during periods of greater moisture competition, disease control is effected through pruning management and, if necessary, by natural treatments.





MIGNOLE



BLOOMING







Harvesting begins at the end of October and never lasts beyond the month of November.

The olives, stored in crates, are brought to the mill for processing within 12 hours. The short time that elapses between harvesting and extraction permits optimal conservation of the valuable characteristics of the oil contained in the olives, both from a sensory and nutritional point of view.





The high standard of quality obtained depends not only upon the excellent state of health of the olives and the care taken during harvesting and transport to the mill, but also upon the continuous flow extraction system. This system permits rapid oil processing times which reduce the risk of oxidation of the paste and of product degradation due to high temperatures as the temperature is kept below 27 °C. Moreover, the continuous flow system ensures high standards of hygiene.





The oil is stored on the premises in steel silos inside a dedicated room where the temperature is constantly maintained between 14° – 18° C.

The oil produced is bottled on the premises and marketed under five different labels, Olivaggio, Guadagnòlo Primus, Guadagnòlo Dulcis, Cultivar Frantoio e Cultivar Moraiolo. For marketing purposes, the oil is bottled in various formats: 0,10 Lt - 0,25 Lt – 0,50 Lt and only for “Olivaggio” olive oil in 1, 3 and 5 liter cans.

