



Fattoria Ramerino

GUADAGNÒLO DULCIS ORGANIC EXTRA VIRGIN OLIVE OIL



During renovations at Fattoria Ramerino, a rare guadagnòlo was discovered alongside some terracotta oil storage jars from the nearby town of Impruneta. Guadagnòlo is a Tuscan dialect word that describes a wide-necked antique terracotta urn that was used to hold the mill workers' utensils. By the end of each day, a layer of oil would have gathered in the base of the urn, which was gifted to the workers. (Guadagno translates as "earning," hence the root of the term guadagnòlo.) The origin of the word expresses the value historically associated with olive oil, and the importance of not wasting a single drop. For this reason, the guadagnòlo unearthed at Fattoria Ramerino served as inspiration for the name of two of its olive oils.

Production Zone / Hills to the South of Firenze

Geographical Area / Municipality of Bagno a Ripoli in Florence

Height / 250m above sea level

Olive Orchard Age / Centuries-old

First crop Retailed / 2003

Form of cultivation / Polyconic Vase

Varietal / Moraiolo, Frantoio, Leccino and Americano

Soil Management / Natural grass

Harvesting System / By hand using shaker rakes and perforated crates

Time between harvest and olive production / 12 hours maximum

Milling Process / Mechanical grinder

Extraction Method / Centrifugal cold extraction

Harvest Period / October - November

Filtration Throught Paperboard / Immediate

Bottling / On site using vacuum technology

Sensory characteristics /

Medium-intensity fruit flavors dominated by notes of perfectly ripened olive, with an aftertaste of almond and nuts. A harmonious balance of sharpness and piquancy. Golden yellow in color, veined with green. Best enjoyed with grilled fish, salads, or with raw vegetables in pinzimonio (dipped into oil poured straight from the bottle).



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FARM



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