



## Fattoria Ramerino

### CULTIVAR MORAILOLO ORGANIC EXTRA VIRGIN OLIVE OIL



The single cultivar oils were developed to showcase the unique characteristics of the individual olive varieties. The finest quality pressings of the Moraiolo olive, indigenous to Fattoria Ramerino's area of production, are selected to create Cultivar Moraiolo.

**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** / 2013

**Form of cultivation** / Polyconic Vase

**Varietal** / Moraiolo

**Soil Management** / Natural grass

**Harvesting System** / By hand using shaker rakes and perforated crates

**Time between harvest and olive oil production** / 12 hours maximum

**Milling Process** / Mechanical grinder

**Extraction Method** / Centrifugal cold extraction

**Harvest Period** / October - November

**Filtration Through Paperboard** / Immediate

**Bottling** / On site using vacuum technology

#### **Sensory characteristics** /

Medium-intensity fruit flavors from green olives with herbaceous notes. A harmonious balance of sharpness and piquancy. Subtle notes of artichoke, fresh herbs and spices. Green in colour with yellow veining. Delicious drizzled over a *Caprese* salad of tomato, mozzarella and basil, or as a finishing touch on white meat or fish. This oil adds a touch of personality to boiled potatoes, zucchini and asparagus.



ORGANIC  
FARM



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