







About Dimora Ghirlandaio

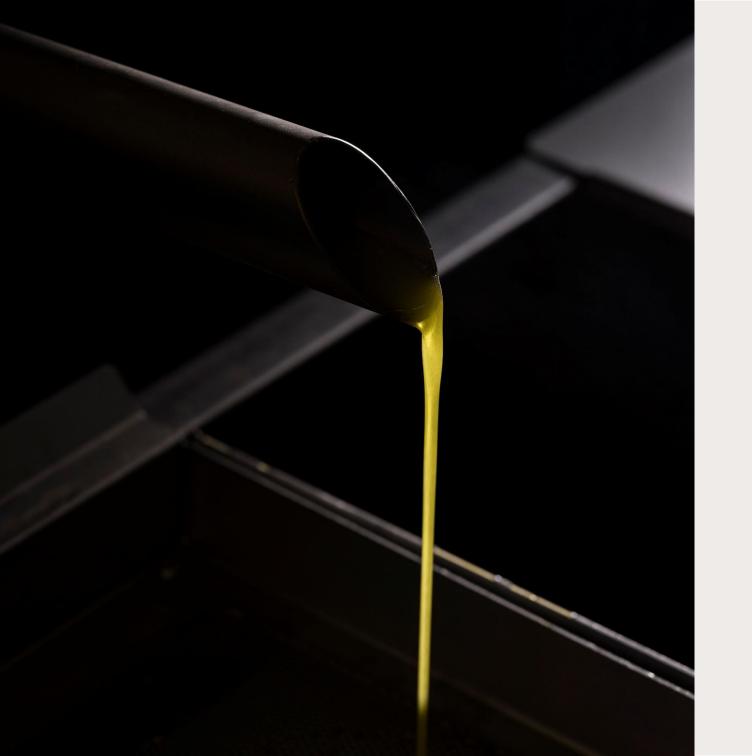
Dimora Ghirlandaio is a Renaissance hamlet nestled in the rolling hills of Firenze, just 15 minutes drive from the city center.

Here, refined hospitality, art, nature, and a generous land intertwine harmoniously embodying the story and soul of this extraordinary place.

Once the residence of the Ghirlandaio family of painters who lived and worked here between the 15th and 16th century, today Dimora Ghirlandaio welcomes guests in elegant villas and suites set within a vast, manicured park.

The rural soul of the estate is the 17-hectare olive grove, from which a multi-award-winning organic EVOO is produced.





Dimora Ghirlandaio Organic EVOO

Dimora Ghirlandaio 2025 Extra Virgin Olive Oil is a true expression of our bond with the land — a legacy rooted in respect, artisanal care, and a constant drive for innovation.

A project of beauty, sustainability, and Tuscan culture — a conscious experience to be shared at the table.

Our company is constantly evolving. We have chosen to integrate advanced agronomic techniques and precision tools with the ancestral wisdom handed down through generations.

Every day, we work to improve soil health, tree vitality, and final product quality — because we believe the future of olive oil lies in a smart balance between nature and technology.

Awards

In 2025, our EVOO received prestigious national and international awards, standing out for its elegant, balanced, and persistent sensory profile.

This is the result of carefully selected native cultivars (Frantoio, Moraiolo, Leccino), early harvesting and cold extraction methods that preserve the integrity of the fruit.

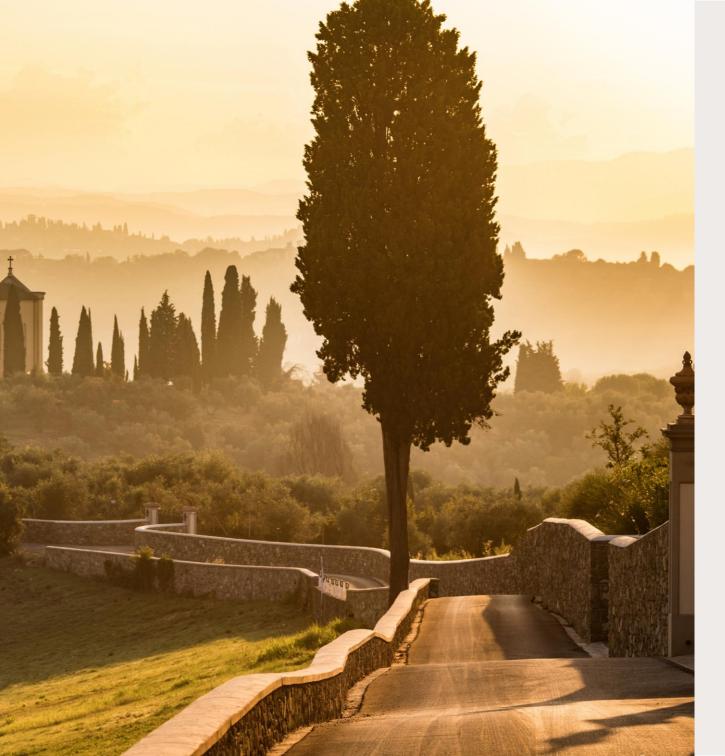




2025 NYOOC Gold Award Winner 2025 JOOP Japan Olive Oil Gold Prize







Dimora Ghirlandaio

Via Colleramole, 59 50023 - Impruneta, Firenze

E-mail: farm@dimoraghirlandaio.it Phone: +39 339 7811924

dimoraghirlandaio.it shop.dimoraghirlandaio.it

GPS Coordinates: Longitude 43.71650 Latitude 11.20829