

DIADEMA

Italian Extravirgin Olive Oil Fattoria Villa L'Olmo – Impruneta-Toscana (lt.0,5)



Villa l'Olmo, in Impruneta, Tuscany, has been producing extravirgin olive oil for centuries, going back to the first half of the 18th century.

Its olive groves, currently covering 23 hectares of the estate, are planted to the moraiolo, frantoio, and pendolino varieties. The trees are pruned every two years. The olives are harvested by hand in various stages, as the olives ripen, from late October through mid November.

They are brought to Fattoria Villa l'Olmo's press house for processing the same day they are picked. There the leaves are separated out, then the olives are washed, and crushed under the traditional stone millstones. Hydraulic presses then press out the oil and it is subsequently centrifuged, with no heat being used in the process. The oil is then stored in hermetically-sealed stainless steel tanks located in a dry, climate-controlled storage area.

Fattoria Villa l'Olmo's Extravirgin Olive Oil is produced by a rigorous selection of the olives grown on the Tuscan estate.

Diadema Extravirgin Olive Oil offers a deep green colour etched with yellow-gold highlights. Aromas of perfectly-ripe olives make up an ultra-appealing nose. The palate leads off with complex nuances of smooth almond and concludes with generous, spice-edged fruit and a pleasant bitterish note at the very last.

This olive oil should be stored away from light and heat.

