



Tiezzi

Olio Extravergine di Oliva

Organic • Olive harvest 2025

Green gold.

Our oil, BIO, is derived from 4 different varieties of olive trees (Moraiolo 70%, Correggiolo 20%, Olivastra 6%, Leccino 4%). The olive trees are located scattered in our estates, on terraces or in the middle of the vineyards as a mixed cultivation, they do not undergo any chemical treatment being organically grown. The total area of the olive grove is about 2.5 hectares. The olives are harvested by hand. The oil is extracted immediately after harvesting by mechanical, cold processes. It does not undergo chemical processing.

Acidity: 0.28% oleic acid

Number of peroxides: 9,2 meqO2/kg

In the harvest 2025 we were produced 140 litres of organic extra virgin olive oil, the oil yields was approximately 10%

Additional information: The date on the label indicates the best time to enjoy it and is not a expire date: it indicates the best period to find all aroma and flavor. It is always better to store it in a cool and dry place, away from direct light, and in a sealed container.

Tasting notes: This year, our oil is characterized by a brighter green color and a more pronounced flavor, with more spiciness and a big quantity of pepper. From October to December, when it is just released from our trusted organic oil mill, we enjoy it with lightly toasted Tuscan bread, our "Bruschetta con l'olio novo" (optionally with garlic rubbed on the bread and salt).

