Tiezzi



Olio Extravergine di Oliva

Organic • Olive harvest 2026

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: % oleic acid = 0,28

Number of peroxides: 8,5 meqO2/kg

Additional information: 2026 olive oil in Tuscany has been one of the best in the last 10 years thanks to the warm summer climate conditions and a good hydration of the soil which give us exceptionally healty and rich olives. In this vintage we produced about 300 organic litres, with yealds of 12%.

Tasting notes: Elegant organoleptic notes, with an extraordinary integrity and power; bright and warm green color. Dominant aromas are green olive just pressed, fresh green grass with strong recalls to tomatos leafe, sage and rosemary. In the mouth is enveloping and dynamic, well balanced in its peppery and bitter notes wich make it extremely elegant and suitable for any food pairings. We suggest you ti use it as dressing in tuscan traditional legumes soups (beans, chickpeas, bread soup, ribollita).

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