

Poggio Antico

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The Extra Virgin Olive Oil

Our Extra Virgin Olive Oil is made exclusively with olives grown on the estate (60% *Frantoio*, 30% *Leccino*, and 10% *Moraiolo*) at 450-480 meters (1,476-1,500 feet) above sea level. The olive groves cover a total of four dedicated hectares (ten acres) of land.

The olives at Poggio Antico are picked by hand. The harvest occurs early in order to prevent the fully ripe olives from falling to the ground and being bruised in the process. Gathering the olives from the ground would allow for a more rapid harvest but would interfere with the quality of the final product. The pickers use a comb-like tool to sweep the olives off each branch. The olives are placed directly into a reed basket that each picker wears around his/her waist. Picking before the olives fully mature - generally mid or end of November - results in the production of less oil but what is obtained is of a much higher quality. This process ensures the deep green color and magnificent artichoke *bouquet* of the oil.

During picking season the day's harvest is taken to the press each evening, where the olives are cold pressed. The olive oil is then filtered by gravity with natural cotton before being bottled. Dark green bottles protect the oil from light and help to preserve its fragrance and beautiful color.

Production is very limited. The average yield we obtained in 2011 was of only **12,3** kilos (26,9 lb.) of oil for every 100 kilos (220 lb.) of olives... all hand picked! With the 2011 crop the total production has been of less than 4,900 bottles.

Poggio Antico's Extra Virgin Olive Oil is available in two different bottle formats: 500ml and 750ml.

A very simple yet super delicious way of enjoying the freshly pressed Extra Virgin Olive Oil at its best is the "*Bruschetta*", a slice of bread drizzled with it. Whoever will try it will love it and agree with us that the result is well worth the efforts we have gone through to ensure its great quality.

Poggio Antico's Extra Virgin Olive Oil is shipped all around the world exclusively to our private customers and it can therefore be purchased directly from us only.



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