

Olio Extra Vergine di Oliva

Obtained from Moraiolo, Frantoio and Leccino olives of our own production, harvested by hand in November. The pressing is carried out in a modern oil mill in which the extraction does not require high temperatures; the resulting oil has a strong aroma and taste of fresh fruit.

Technical specifications

Olive tree variety: Moraiolo, Frantoio and Leccino

Altitude: 400 mt. a.s.l.

Plant density: 250 per hectare

Soil: Medium mixture on sandstone substrate

Harvest: Manual

Extraction: Cold centrifugal extraction

Conservation: stainless steel tanks and green glass bottles (UVAG)

Production: An average of 1.000 half-litre bottles per year



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Azienda Agricola BUONDONNO:

Casavecchia alla Piazza di Gabriele Buondonno Loc. La Piazza, 37-53011 Castellina in Chianti (Siena)

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