

VILLA CALCINAIA



*Available in 100ml, 500ml,
3L and 5L bottles*

Extra Virgin Olive Oil

OLIVE VARIETIES

70% Cureggiolo and 30% Moraiolo

APPELLATION

D.O.P. Chianti Classico, Greve, Italy

D.O.P. is a classification given to olive oil. In order to earn this designation, the producer must apply for and pass certification standards that control the origin of the oil.

VINIFICATION

Cold-pressed to preserve flavor and fragrance. The olives are organically farmed on the Villa Calcinaia Estate.

TASTING NOTES

An exceptional olive oil, intense green color, typical of the area. The flavor is the purest expression of its terroir with a characteristic spiciness with undertones of artichoke, green leaf and chestnut.

SERVING SUGGESTIONS

Excellent for dipping crusty bread, on salads or in sauces.

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

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www.tmarchettico.com