

ISOLE E OLENA



EXTRA VERGIN OLIVE OIL HARVEST 2025

ORIGIN

The olive groves grow on clay-limestone (alberese), schist-clay (galestro), and sandstone soils, with a south/south-west exposure at an altitude of 400-450 meters.

MILLING

The olives are harvested by hand in crates, with a maximum storage of 6 hours before pressing. The Extra Virgin Olive Oil is cold-pressed in a centrifuge press, lightly filtered to preserve the freshness of the aromas and organoleptic characteristics.

VINTAGE

The 2025 olive growing season was certainly a difficult one due to several factors. During flowering, weather conditions were unfavorable, with heavy rainfall and low temperatures that reduced fruit set. As a result, production was limited. In addition, ideal conditions developed in May and June for the proliferation of the olive fruit fly, which is difficult to control. This further reduced production. On the other hand, the ripening of the olives was very good, and the mild autumn put the trees in the best possible condition to face the harvest. The harvest was carried out by selecting the best trees one by one, from which we obtained the oil that was then bottled as DOP Chianti Classico. The oil is of good quality, with herbaceous aromas and notes of fresh almond. It has a medium pungency.