Malenchini

EXTRA VIRGIN OLIVE OIL

"Albeggio"

2025/2026 Olive Oil Campaign

Certified organic olive oil

Denomination: Italian Organic Extra Virgin Olive Oil
Production area: Bagno a Ripoli, Florence, Italy
Altitude: 200-300 metres a.s.l.
Olive grove area: 42 hectares in organic farming (103 acres)
Olive trees: 12.000
Soil composition: Medium texture, clayey loam
Olive varieties: Frantoio, Leccino and Pendolino
Training system: Polyconic vase

Production

Harvest: The olives are harvested in October, using mechanical harvesters and shakers, used gently to avoid stressing the trees.
Pressing: The olives are cold-pressed within a few hours of harvest using the Pieralisi continuous-cycle system.
Filtration: The olive oil is filtered to obtain a clear and bright color and to preserve freshness and aromas over time. We aim at preserving and enhancing the unique organoleptic qualities of each olive variety we select, giving shape to our Tuscan olive oil with a distinctive taste.
Warehousing: The olive oil is stored in stainless steel tanks at controlled temperature.
Storage: Store in a cool, dry place, away from light and heat.

Tasting notes

Fruitiness: Light
Bitterness: Medium
Spiciness: Light
Aromas: Harmonious notes of fresh grass, almond and green walnut, green apple.
Suggested pairings: Perfect for dressing salads, fish, raw and grilled vegetables.

Available formats

500 ml
250 ml
100 ml

Slow Food®

GAMBERO ROSSO DUE FOGLIE

MERUM

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