



Malenchini

EXTRA VIRGIN OLIVE OIL

"Crepuscolo"

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 and Moraiolo

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 enhance 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: Medium intense

Bitterness: Medium

Spiciness: Medium

Aromas: Artichoke, rocket, sage, and cut grass

Suggested pairings: Ideal for enriching savoury dishes such as grilled meat, legume soups and Mediterranean specialities with an intense character.

Available formats

500 ml

250 ml

100 ml



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