

ORGOLIO

DELLA PODERINA

Intense. Balanced. Unique.

Orgolio della Poderina is a Tuscan extra-virgin olive oil born in Siena, the result of the work of experts with the aim of enhancing the characteristics of an olive grove that has an ancient history.

When poured, Orgolio della Poderina is a brilliant chartreuse green. The many nuances of flavour - freshly mown grass, artichoke, pepper, almond - make it an elegant oil with a strong character. Integrity, genuineness and stability are its main qualities, resulting from the continuous analyses to which it is subjected.

Its richness in polyphenols makes it an oil that is not only harmoniously aromatic but also has strong nutraceutical properties.

All stages of production take place in Siena, in accordance with the regulations of the Consortium for the Protection of Tuscan Olive Oil PGI (Protected Geographical Indication). The selective harvesting of the hand-picked olives at their perfect stage of ripeness initiates a controlled oil-making process. The drupes are taken to certified mills within a few hours of harvesting, where they undergo further visual checks. The milling is strictly cold. This is followed by malaxation, extraction by natural decanting at low temperature and centrifugation, using traditional methods and state-of-the-art technology.



OLIVE GROVE

The olive grove covers eight hectares around the farm, with Frantoio, Moraiolo and Leccino trees (500 of which are centuries old). The temperate climate and calcareous soil make the area suitable for olive growing, allowing the drupes to ripen slowly. The olive trees are grown according to the principles of cross-compliance, which aim to achieve a correct balance between competitive agricultural production and respect for nature and the environment. The cultivars come from Tuscany and give the oil different characteristics that contribute to its complexity and organoleptic uniqueness.

Frantoio gives an intense green colour with faint yellow notes, medium to strong intensity, elegance and ample vegetal tones reminiscent of thistle and artichoke on an almond background.

The rustic and imposing **Moraiolo** makes the oil intensely fruity, decidedly bitter and spicy with hints of leaves and fine woody notes.

Leccino gives the oil the aroma of ripe olives, vegetable scents and a slight bitter and spicy sensation.

The result is a dense, intense and elegant oil; an alchemy of scents and aromas in balance, naturally rich in polyphenols, fruity, bitter and spicy, with an amazing ability to combine with any dish, enhancing its taste.



LA PODERINA

The **La Poderina farm** is located in the municipality of Siena, an area traditionally dedicated to olive growing. The farmhouse is a perfect synthesis of the essence of the Tuscan landscape: on the one hand, the view is lost in Siena, the medieval jewel of Tuscany, on the other, the countryside unfolds on the gentle hills inlaid with olive groves and vineyards. The late nineteenth-century farmhouse, skilfully restored, still retains the historic charm and authentic soul of the place.



HISTORY

The estate, once owned by families caring for the landscape and the plants still healthy, fertile and lush, was purchased by Diamante d'Alessio in 2015 with the intention of giving it a new life.

La Poderina is a place to meet, reflect, stop and share projects, ideas and emotions.

CONSORTIUM FOR THE PROTECTION OF PGI TUSCAN OLIVE OIL

The Consorzio dell'Olio Extravergine di Oliva Toscano IGP (Consortium for the Protection of Tuscan Extra Virgin Olive Oil PGI) was founded in 1997 on the initiative of a number of Sienese olive growers and is one of the largest oil protection and promotion organisations in Europe. The Consortium now boasts 9,000 members and 300 mills, united by the interest in handing down and enhancing the olive-growing tradition. Since 1998, Tuscan EVO oil has been guaranteed by the Protected Geographical Indication (PGI) label and a strict production regulation that ensures its origin and quality. As part of the Consortium, Orgolio della Poderina is a symbol of a territory and a lifestyle.

La Poderina

Strada degli Agostoli 103
53100 Siena (SI) – Italy
VAT number: 09203110961
info@orgoliodellapoderina.com

Press office

FCOMM
Francesca Pelagotti
Phone +39 3667062302
francescapelagotti@fcomm.it

DATA SHEET

TYPE OF OIL Tuscan Extra Virgin Olive Oil PGI.

VARIETY Frantoio, Moraiolo, Leccino, Leccio del Corno.

PRODUCTION AREA Siena, Montalbucco locality.

ALTITUDE 340 m (above sea level).

SOIL TYPE Medium mixture

GROWING FORM Open planter with 5 x 6 m planting pattern.

HARVEST PERIOD Mid-October.

TYPE OF COLLECTION Manual with rods, combs and mechanical shakers.

MILLING Immediately after harvesting, cold, in a continuous mill.

EXTRACTION By natural decantation.

STORAGE In stainless steel tanks at controlled temperature, with nitrogen.

CHEMICAL ANALYSIS Acidity max 0.6% - Peroxides: ≤ 16 meq O₂/Kg - Polyphenols: ≥ 100 mg/kg.

ORGANOLEPTIC ANALYSIS Initially dark green in colour with golden highlights. Over time it undergoes chromatic variations with shades tending towards yellow. Marked aroma with a hint of freshly mown grass. Fruity flavour with balanced bitter and spicy notes that leave a rounded finish.

PAIRING Its delicately aromatic taste makes it excellent as a raw vegetable, pinzimonio and bruschetta condiment. When cooked, it is ideal for the preparation of traditional Tuscan dishes, especially those based on pulses, or as a tasty ingredient in soups, meat and fish dishes.

STORAGE In a cool place, away from light, at a temperature of between 14 and 18°C, away from heat sources and products that give off particular odours. It is advisable to consume it within 8-10 months of pressing in order to enjoy it at the peak of its aroma.

PACKAGES Da 75 cl, 50 cl e 25 cl.