

MASTROJANNI



Extravirgin Olive Oil 2025

Area of Production

Castelnuovo dell'Abate, Montalcino, Toscana

Altitude

290 mt - 400 mt

Cultivars

Leccino 45%,
Olivastra 22%,
Moraiolo 18%,
Correggiolo 6%,
Leccio del Corno 6%
Impollinatori Pendolino 3%

Harvest

Mechanized with shakers
From October 13th, to October 23rd 2025

Available Size

0,5lt

Tasting Notes

Colour

Green with golden reflections. Cloudy, natural.

Nose

Fresh and clean fruity, rich in herbaceous hints dominated by ripe tomato, banana and walnut husk.

Flavour

Full-bodied and harmonious, with slightly bitter and spicy herbaceous notes of medium intensity and in good harmony.

Use

Raw on meat, roasts, shellfish, green salads, boiled vegetables, legumes, bruschetta, crudités and fruit.

