

# 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.

