

VILLA LE CORTI

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OLIO EXTRA VERGINE DI OLIVA

2023



Denomination	Extra Virgin Olive Oil
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	250-350 m ASL, south
Soil composition	Pliocenic hills rich of river stones
Plants per hectare	270/340 per ha.
Average age	54 years
Olive' s varieties	Frantoio 60%, Moraiolo 15%, Leccino 15%, other tuscan varieties 10%
Date of harvest	October 18 - November 23, 2023
Picking technique	The olives are hand-picked
Extraction technique	<p>Mechanical cold extraction. Olives are processed within 12 hours from harvest at a temperature not exceeding 26° C. Once extracted, the olive oil is filtered and stored, protected with argon gas.</p> <p>The olive mill is organized as follows: External defoliation machine Washing: in clear spring water Crushing: temperature-controlled olive crusher with rotating hammer or metal-knives with speed adjusted according to olive variety and ripeness Malaxation: kneading time determined by olive variety and ripeness. Grinding tanks are temperature-controlled and sealed to prevent oxidation. Extraction: by 2-way Decanter with nominal capacity of 20 quintal per hr in temperature-controlled atmosphere. Final stage: it may take place using a self-cleaning centrifuge separator; alternatively, directly in-line cardboard filter.</p>
Size and packaging	Bottle 500 ml Bottle 750 ml Bag in Box 3 lt
Remarks on season	The season 2023 was characterized by a warm winter and a very rainy spring. The flowering, although abundant, was heavily damaged by the precipitation which compromised pollination, dramatically reducing the quantity of olives. Even the month of June was rather rainy in the first half, showing summer temperatures only in the last decade. The months of July, August, and September were characterized by great aridity, without very high temperatures. The heavy rains in October resulted in significant fruit growth, reaching ideal ripeness in the last decade of October. The fruit fly infestation was carefully monitored and kept under control with biological and sustainable methods.
Tasting Notes	The short time between harvesting and milling, the high speed of process and low temperature have made it possible to obtain an olive oil fragrant, fresh and dry with notes of fresh grass and artichoke.

