

# EXTRA VIRGIN OLIVE OIL FROM PITTED OLIVES

## PLANT PROPERTIES



**Type:** olivastra olives of Seggiano.  
**Cultivar:** olivastra olives of Seggiano (100%).  
**Geographic location:** olive groves located at the foothills of Mount Amiata, a hilly area exposed to a mountain climate with significant temperature ranges.  
**Average altitude:** 500 m above sea level.  
**Average age of trees:** 90/120 years old.  
**Harvest period:** mid-October.  
**Harvest method:** by hand or with manual olive shakers.  
**Processing:** pitted in two phases.  
**Crop yield per 100 kg olives:** 8% max 12%.  
**Storage:** in steel barrels.

### Olivastra olives of Seggiano

**Properties:** self-incompatible plant. Good pollinators are "Frantoio", "Moraiolo" and "Correggio" olive trees. Floral abortion is between 10% and 35%. The trees mature rather quickly, while their yield is good but quite fluctuating.

**Robustness:** very strong.

**Tree canopy:** expansive and of medium density.

**Color of harvested olives:** green, dark red/purple.

**Ripening time:** fast.

**Shape:** spherical.

## PRODUCT CHARACTERISTICS



**Organoleptic and chemical properties:** the first characteristic noticed on the palate is the vivacity of its aromas and flavors. This vibrant olive oil has flavors of artichoke and fresh grass, with interesting notes of bitterness and spice, which come together in harmony. Its taste persists for at least 30-40 seconds.

**Food combinations:** as a rule, use this oil uncooked (the only exception is when using it to fry eggs, in which case, if cooked only a little, the oil can give harmony and curiosity to the dish). Ideal for dressing veal, whether raw or cured with salt. Wonderful for "pinzimonio" – raw vegetables, pasta dishes or simply to garnish risotto. It's also perfect for making mayonnaise, giving it a rich flavor. In short, it goes well on all kinds of dishes in which oil is a main player and not simply a spectator.

**Suggestion:** use one small teaspoon to dress each single portion. Its intense flavor makes it a more powerful condiment than other olive oils. Keep closed after use.

**Sizes:** 100 ml bottles. Limited production in 250 ml bottles for our fellow chefs who wish to use it in their restaurant kitchens throughout the world.

**Temperature and storage:** store away from light at 13-16 °C.

**To purchase:** in Italy the product is available at our restaurant, or directly from our website: [ilsilene.it](http://ilsilene.it). Delivery is available worldwide.



Silene, Pescina, 58038 Seggiano Grosseto, Tuscany.  
Contact: +39.0564.950.805, [info@ilsilene.it](mailto:info@ilsilene.it), [www.ilsilene.it](http://www.ilsilene.it)

*Silene*