

*La Greggia*

**Azienda Agricola La Greggia**

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## EXTRA VIRGIN OLIVE OIL

The property, covering 20 hectares on the hill of Tizzana, completely exposed to the south- south/west, is known since ancient times for the high quality of the oil produced on this land.

About 10 hectares are planted with olive trees with native plants of Leccino, Moraiolo and Frantoio varieties.

The olives are harvested manually and brought daily to the mill, to obtain, with modern machines and craftsmanship, an absolutely perfect and distinctly typical oil.

### DATA SHEET

**Olive varieties:** Leccino, Moraiolo, Frantoio

**Oil appearance:** initially hazy but it becomes clear with decanting

**Oil colour:** initially green but it becomes golden with the passage of time

**Oil fragrance:** fruity, slightly spicy

**Oil taste:** artichoke, green apple

**Oil density:** medium

**Olive production area:** Tizzana/Quarrata (PT)

**Elevation:** 100/150 meters above sea level

**Olive Harvesting system:** manually

**Extraction method:** cold pressing in a continuous loop

**Packaging:** bottle of 0,75 l and tin of 5 l



[www.lagreggia.com](http://www.lagreggia.com)

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