



Azienda Agricola Grimoli Montaio

Our organic extra virgin olive oil



The organic extra virgin olive oil of Azienda Agricola Grimoli Montaio di Scala Laura, is produced only with olives cultivated in our land.

Our cultivars in our estate are: 35% moraiolo, 40% frantoio, 25% leccino.

Our olive oil tends to green with golden sheens, with fruity aromas and a slight hint of artichoke at the final taste.

It's characterized by a delicate, balanced and not very spicy aroma, which is the most appreciated quality.

The limit of acidity for extra virgin olive oil is 0,8% and ours has its free fatty acid content below 0,2%.

Olives are hand-picked with the help of electro-shaking machines over the oldest treetops.

The freshly harvested olives are carried off to the mill and first/cold-pressed, in order to keep their fragrances and organoleptic properties as unaltered as possible.

Following this natural process, the oil maintains its nutritional components invariable and improves the release of its beneficial compounds to our organism, both for the cardiovascular and for the hepato-biliary systems, compared to other oils subjected to chemical transformations.

Packs available: 250ml and 750ml bottles, 3lt and 5lt tins.

Awards

1st classified at the Contest "Best Olive Oil 2009 People's Jury" Municipality of Cavriglia.





2nd classified at the Contest "Best Olive Oil 2013" Municipality of Cavriglia.

2nd classified at the Contest "AVPA" in Paris 2014.

3rd classified at the Contest "Best Olive Oil 2018" Municipality of Cavriglia.



Some suggestions of "special:" delicious pairing with our organic extra virgin olive oil

-  Fish or meat appetizers
-  Prawns tartare
-  Crostini with chicken livers
-  Celery and apple tartare with smoked bacon