



ARGIANO
CANTINA DAL 1580

ARGIANO ORGANIC ITALIAN EXTRA VIRGIN OLIVE OIL 2022 CAMPAIGN

CERTIFICATION:
Organic.

CULTIVAR:
70% Frantoio, 30% Leccino.

AGRONOMICAL MANAGEMENT:
Organic cultivation in which attention to soil vitality and protection of biodiversity play a key role. Good farming triumphed in this vintage, proving to be the only practice to deal with climate change effectively.

SOIL:
Medium clay limestone soils that enhance balance and fruit.

ALTIMETRY:
Between 280 and 310 meters above sea level.

VINTAGE:
The vintage started with fairly mild weather and infrequent and insubstantial rains. The scarcity of rainfall led to moderate production but mostly a smaller drupe, this resulted in a smaller yield but with very high concentrations and quality. No treatments, of any kind, were carried out, the ecosystem was found to be very stable.



HARVEST:
First week of October.

PRODUCTION:
The olives are harvested with manual facilitators before veraison, so as to enhance the freshness and fruity notes. Pressing is carried out on the same day as harvesting. Cold extraction ensures an oil rich in polyphenols while preserving a fruity profile.

ORGANOLEPTIC NOTES:
Medium/intense fruitiness, broad and complex, with rich notes of artichoke, almond and chicory. Decisive and balanced bitterness and spiciness of medium intensity.

AVAILABLE FORMATS:
100 mL, 250 mL, 500 mL, 5 L; 250 mL glass bottles; 500 mL glass bottles packaged in single boxes.

TEAM:
Bernardino Sani
CEO
Francesco Monari
Agronomist/COO
Maira Tiberi
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