

ANIMA

ORGANIC ITALIAN EXTRA VIRGIN OLIVE OIL 2024

CERTIFICATION:

Organic.

CULTIVAR:

100% Moraiolo Antico

AGRONOMIC MANAGEMENT:

Organic farming in which attention to soil vitality and the protection of biodiversity play a key role.

SOIL:

Anima is a product that pays homage to the true soul (in Italian: "anima") of Argiano, namely its precious soil. It comes from a clay-marly section, identified thanks to an elaborate study of the soils of the entire estate, which enhances its elegance and structure.

ALTITUDE:

Between 280 and 310 metres above sea level.

PRODUCTION YEAR:

The year began with a rather mild winter, with infrequent but regular rainfall. From June onwards, the situation changed to almost daily rainfall. From the first week of July there was another extreme change: the arrival of heat, with days that reached significant heat peaks. From the first week of September onwards, a rather rainy period began, which lasted until late October. The rainfall that characterised the year meant that the olive trees had a significant water supply in the ground. This led to great quality, as the trees enjoyed an optimal situation throughout the season. The oil, with its elegant and delicate character, reflects an ideal year in which the phenological phases were completed regularly.

HARVEST:

Third week of October until mid-November.

PRODUCTION:

The careful step-by-step harvesting carried out according to variety and, above all, according to the type of soil, allowed the extraction of an olive oil rich in polyphenols, while preserving its fruity profile. For all varieties, early harvesting was fundamental in order to enhance freshness and aromas.

**ORGANOLEPTIC NOTES BY MOIRA TIBERI,
OLIVE OIL TASTER:**

Intense, fruity and enveloping, with herbaceous notes of artichoke and leaf. Delicate and harmonious bitterness and spiciness in excellent balance.

AVAILABLE FORMATS:

300 bottles of 250 ml, packed in individual boxes.

