



Rocca di Montemassi is a Maremma farming reality stretching out towards the Metal-bearing Hills (Colline Metallifere) on one side, and towards the sea on the other, enclosing in itself the manifold souls of this corner of Tuscany Maremma: the lush soil rich of treasures, the explosion of light, the austere and sometimes rustic nature. Vineyards lying on hillocks and gentle slopes welcome local and international varieties with equal prosperity, and thanks to the combination of modern technology and ancient wisdom, they generate important wines, full of strength and character. Along with the cultivation of ancient varieties of cereals, the breeding of the precious Maremma cow and the experimental garden complement a varied mosaic, which takes the shape of the ideal example of a Tuscan farm, propulsive force and authentic witness of the contemporary rural life.

Extra Virgin Olive Oil



PRODUCTION AREA

Pian del Bichi Roccastrada



OLIVES

Frantoio, Moraiolo and Leccino



HARVESTING

Manuale



EXTRACTION

Cold pressed within 12 hours of harvest time



ACIDITY

0,20%



AVAILABLE SIZES

500 ml

OLIVE GROVE

It covers the rolling hills of the upper Maremma, planted on southwest facing slopes to ensure gentle breezes in the afternoon and plenty of sunlight.

TASTING NOTES

COLOUR: clearly tending to green. Very clear.

BOUQUET: intense, fruity aroma with herbaceous notes of artichoke

FLAVOUR: very fruity, quite pungent immediately after pressing; it is rounded over the months while maintaining a lively herbaceous note.

FOOD PAIRINGS

Excellent on raw vegetables and salads, it is perfect to enhance traditional Maremma dishes.