



TORRE CIVETTE

OLIO CIVETTE

Extra Virgin Olive Oil
Crafted in Tuscany, Italy

Olio Civette: the gold of Maremma

The centuries-old olive trees sink their roots into the Maremman soil: 300 trees thrive in the Carpineto plot, while around one hundred more are scattered across the rest of the estate. From these majestic trees comes our Extra Virgin Olive Oil – a pure expression of Maremma. The olives are hand-harvested in November, each fruit carefully selected. Immediate pressing at the mill preserves their precious organoleptic qualities intact.

Our Torre Civette Extra Virgin Olive Oil shows a bright, clear green hue, releasing on the nose bold yet elegant grassy notes. On the palate, generous green fruity flavors unfold in a delightful sensory experience, with a fragrant aroma that deepens with every taste. Its lingering flavor stands as a true testament to our dedication in the careful selection and processing of the olives.

A versatile and refined condiment, perfect to enhance the simplicity of garlic bread or to accompany with authenticity the traditional dishes of Maremma. A true touch of Maremma, ready to enrich any fine gastronomic selection.

It elevates the freshness of mixed salads, the delicacy of meat or fish carpaccio, or a drizzle over a creamy vegetable soup. It pairs beautifully with fresh cheeses, adding a unique aromatic note. Also ideal with finely seasoned beef tartare, fondue bourguignonne, an elegant gazpacho, or to highlight the simplicity of a gourmet bruschetta.

A touch of Maremma that enhances every dish, Italian and international alike.

Olive oil making process

Cultivar olive: frantoio, moraiolo, leccino, pendolino

In the heart of our estate, centuries-old olive groves with around 400 trees embrace the vineyards, silent witnesses to the richness of our land. From these majestic trees comes our Extra Virgin Olive Oil – a pure expression of Maremma.

The olives, a skilful blend of different local varieties from carefully tended harvests, are hand-picked in November, with each fruit meticulously selected. Immediate pressing at the mill preserves intact the precious organoleptic qualities of this treasure.

Bottle size: 0,375 l

