

**Full name** ***EXTRA VIRGIN OLIVE OIL***

**Production area** This oil is produced from olive groves owned by the Contucci family, located in the locality of Sant'Albino, in the municipality of Montepulciano, whose plants are between 35 and 60 years old.

**Type of soils** Olive groves are located on soils of Pliocenic origin (clay), at an altitude between 250 and 350 meters above sea level, with exposure to the south.

**Olives used** Leccino 35%, Moraiolo 35%, Correggiolo 30%.

**Breeding system** A “vase” and “monocono”.

**Production techniques** Partly manual (bapping) and mechanized (scrolling). The olives collected are immediately brought to the Consortile mill in Montepulciano, where they are cold-crushed, to obtain a very high quality oil. After a period of decanting, the new oil is filtered and bottled, so that it can be put on the market in a short time.

**Quantity produced** 4,000/5,000 bottles

**Owned by the CONTUCCI** Family since the 11th century, the farm covers an area of 170 Ha, 22.5 of them with vineyards, 7 occupied by olive groves and 141 by arable and forest. Agronomic and wine aspects taken care of directly by the owners.