

# VILLA di VETRICE

## GENERAL FACTS

*Vintage*  
2013

*Olives*  
Frantoio, Pendolino,  
Moraiolo

*Region*  
Tuscany

*Period of harvest*  
End of October –  
November

## ORGANOLEPTIC CHARACTERISTICS

*Color*  
Green

*Nose*  
Intense, persistent,  
with aromas of arti-  
choke and celery

## PACKAGING

*Type*  
Bottles

*Closure*  
Screw cap

*Content*  
0.5 l

*Units per case*  
Carton box of 6 or 12

## VILLA DI VETRICE

It's as easy as a Tuscan morning: You leave Florence, drive east a few miles and suddenly a whole new world opens up before you – the hills of Chianti Rufina. Near the city of Pontassieve you discover the wineries of VILLA DI VETRICE. In the midst of vineyards, olive groves and cypresses stands a superb 13<sup>th</sup>-century lookout tower, at the foot of which estate houses are nestled into the landscape. The villa, with a history that reaches all the way back to the 11<sup>th</sup>-century, is the heart of it, and a place where an unparalleled product is created. Pressing exceptional grapes and producing first-class wines, watching them mature and sending them out into the world is a big responsibility. For five generations now, VILLA DI VETRICE has been run by vintners who are passionate about this tradition and the responsibility that comes with it.

## THE OIL

The olive oil is a first cold press extra virgin olive oil with rich green color and hint of gold. The flavor profile is typical Tuscan with fruity aromas, green leaves, herbs, raw tomatoes and tomato leaves. The oil is thick, pleasantly spicy with a hint of artichoke, wood and thistle. This extra virgin olive oil is great for dressings, bruschetta, pestos of all kind, with bread, cheeses, fresh olive oil mayonnaise and for sauces.

