

Pietrafitta Olive Oil

Winery Profile:

In Pietrafitta's olive groves special care is taken with every single tree. Pietrafitta does not look for the highest yield, but for the perfection of the fruit so that a high quality product is regularly produced. The farm's most modern installations not only achieve perfect pressing, but use the very newest processes of clarification and filtering of the oil, followed by long periods of "rest" and various stages of decanting in the old traditional clay jars.



The Olio Extra Vergine d'Oliva is rightly considered one of the best olive oils from Tuscany, Italy. It is obtained by pressing the fleshy drupes of Pietrafitta's impeccably maintained olive groves. Through a combination of the old traditions with the newest techniques, this extra virgin olive oil is well known and greatly appreciated in the main markets of Italy and abroad.

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