PODERE
L'ASSUNTA

La Dote di Tegrimo Extra Virgin Olive Oil

The olive tree, a deeply rooted symbol of our heritage, fully expresses its character in the harmonious terroir of Podere l'Assunta. The olive groves, located just a few kilometers from the Castle of Monteriggioni, lie in an area particularly suited to olive cultivation, thanks to both its climate and the characteristics of its soils. The high quality of Dote di Tegrimo Extra Virgin Olive Oil is the result of expert agronomic practices and organic farming.

- **Varieties:** Moraiolo 75%, Leccino 15%, Frantoio 10%
- **Area of production:** Monteriggioni – Siena
- **Olive groves:** hillside sites at 350–390 meters above sea level, with calcareous, stony soils
- **Exposure:** southwest
- **Training system:** "Polyconic Vase" technique
- **Harvest**: the olives are hand-picked in early November and taken to the mill the same day of collection
- **Extraction:** continuous cold extraction
- **Colour:** intense, bright emerald green
- **Aroma:** a complex and aromatic bouquet, with notes of thistle, almond, and fresh-cut grass
- **Palate:** powerful yet harmonious, with excellent structure and persistence, finishing with pleasantly spicy and slightly bitter notes
- **Texture:** full-bodied, filtered