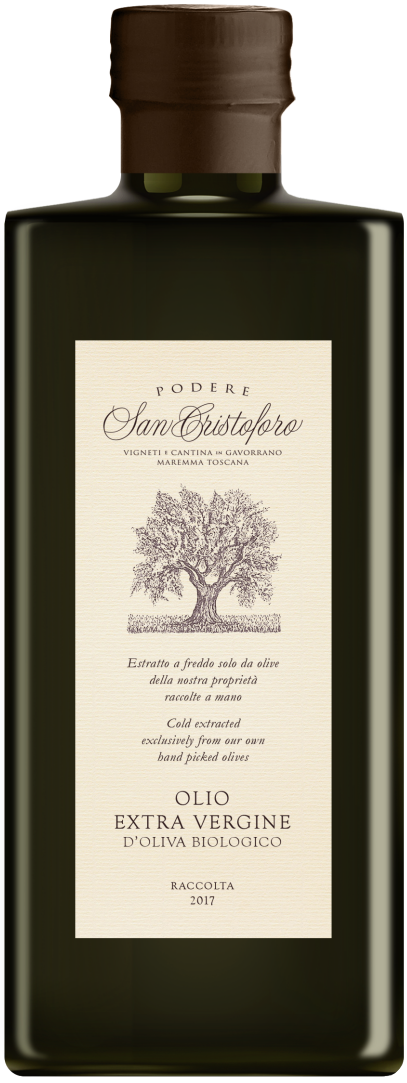
PODERE
San Cristoforo
VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA

ORGANIC EXTRA VIRGIN OLIVE OIL 2026



Available formats

3Litres Can

5 Litres Can

Growing season: *the 2026 growing season at San Cristoforo was marked by a particularly rainy winter, which replenished the soil's water reserves. The warmth and abundant spring rains favored the olive trees' vegetative stages, in particular flowering and fruit set. With the arrival of summer, however, the rapid rise in temperatures, with peaks of 39 °C, and the scarcity of rainfall, which lasted until mid-August, put the olive trees under significant water stress. Fortunately, the late-summer rains restored vigor to the plants. The harvest began in mid-October, with average yields and olives of excellent quality, from which we obtained an extra virgin olive oil characterized by aromatic richness and a balanced structure.*

Area: *an isolated location in the countryside of Maremma, the Tuscan area lying between the sea and the gentle hillsides, which is ideal for obtaining the finest extra virgin olive oil.*

Soil: *it is made up of Aeolian deposits of medium texture, originating from the foliation of the mineral-bearing hills of Gavorrano, giving a stony terrain with balanced clay content.*

Olives: *from old olive trees of the Frantoio, Moraiolo and Leccino varieties dry farmed and cultivated with maximum respect for the natural ecosystem.*

Colour: *an extremely bright gold, with a marked greenish sheen.*

Bouquet: *full and fine with rich scents of artichokes, sage and green tomatoes.*

Flavour*: intensely fruity; a little peppery immediately after pressing, it then becomes rounder, more harmonious, mellow and persistent, with an almond aftertaste.*

Food matches*: the oil expresses itself best in pinzimonio (dip), bruschetta, carpaccio, vegetable soups, salads, but also fish and meats.*

Acidity: *0.35%*

Selected for bio&dynamica

suitable for vegans

Organismo di controllo autorizzato
dal Mipaaf: IT-BIO-015
AGRICOLTURA ITALIA
Operatore controllato n.102290

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