

TUSCAN BLEND, ORGANIC

A premium blend crafted from native Tuscan olive varieties, all hand-picked early in the ripening process and immediately milled in our estate's olive mill. A robust oil with character, complexity, and a distinctly Tuscan identity.

ORGANOLEPTIC CHARACTERISTICS

Bright green in color with absolute clarity. On the nose, it is enveloping and harmonious, offering complex aromas of green almond, artichoke, and aromatic herbs. On the palate, it is highly structured, medium-fruity, and elegant, with pronounced, persistent spiciness and a distinct yet balanced bitterness.

Region:	Southern Tuscany, "Maremma".
Soil Type:	Strong clay soils in lowlands and rocky, shallow soils in hillside areas.
Altitude:	50 - 150 meters above sea level.
Varietal Composition:	Native Tuscan varieties with a prevalence of Frantoio, Leccino, Maurino, and Pendolino.
Harvest Period:	Early October.
Harvest Method:	Handpicking.
Extraction Method:	Cold-pressed using a two-phase MORI-TEM system.
Filtration:	Filtered with cellulose layers immediately after extraction.
Storage:	Stainless steel tanks at controlled temperature under nitrogen.

ANALYTICAL DATA

Acidity:	Ranges from 0.15% to 0.25%.
Peroxides:	Well below 10 mEq O ₂ /kg.
Polyphenols:	Over 400 mg/kg.

OLIVES AND MILLING

Our olives come exclusively from groves located in one of the most pristine and wild areas of Tuscany, the Maremma. Here, sharp temperature fluctuations between day and night, powerful salty winds, intense sunlight, and harsh terrain force the trees to earn every olive they produce. This enables us to cultivate extraordinary fruit to produce a Tuscan oil of great structure with exceptionally high phenolic content.

RECOMMENDED PAIRINGS

- Legume soups and steamed legumes, chickpea hummus
- Green salads, arugula, and tomato salads
- Red meats, roasts, and game
- Fresh cheeses and buffalo mozzarella
- Raw wild Mediterranean fish



THE “OLEA PRILIS” BRAND

Our brand is a tribute to the Etruscan people, the first to cherish this Tuscan Maremma, a wild Mediterranean coastline where a salty lake once existed, known to the ancient Romans as “Lacus Prilis.” Over centuries, the lakebed has dried, now home to our olive trees. By naming them “OLEA PRILIS,” we pay homage to the region’s fascinating history.

HEALTH BENEFITS

Olea Prilis boasts an extraordinary natural polyphenol content. These bio-active molecules contribute to protecting blood lipids from oxidative stress. The beneficial effect is achieved with a daily intake of 20g of extra virgin olive oil containing at least 5 mg of hydroxytyrosol and its derivatives. Health claim approved by EFSA for olive oil polyphenols (Commission Regulation (EU) 432/2012 and Regulation EC 1924/2006).

FORMATS

- 0.5 L gold-tone silk-screened bottle (box of 6 or 12 pieces)
- 0.5 L tin (box of 6 or 12 pieces)
- 2.0 L tin (box of 2 pieces)

All glass bottles are equipped with non-refillable caps, as required by current regulations

STORAGE INSTRUCTIONS

Store in a cool place, away from light and heat sources.
Optimal temperature: 12-18°C (54-64 °F).

Does not contain allergens or GMOs.



OUR AWARDS

