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Tommaso Masciantonio, Casoli (Abruzzi)

Extra virgin olive oil



Winemaker	Tommaso Masciantonio
Region	Abruzzi
Grapes	100% Diverse Oliven

Winemaking

The olives are harvested shortly before they are fully ripe. Cold pressing is largely conducted in the absence of air and directly after the olives have been picked up from the field. The leaves are first removed and then the fruit is washed, which is immediately followed by grinding between the granite cores. The olive paste is then layered on filter mats (membranes) so that the oil can be extracted in the presses. The oil is stored at a constant temperature of between 15 and 18 Celsius in stainless steel tanks under nitrogen to protect it from oxidation.

Our tasting note

The olive oil is obtained from the Gentile di Chieti, Intosso and Leccino varieties. Sweet fruity aromas with a delicate scent of almonds on the nose. Moderately spicy on the palate with aromas of green almonds, artichokes and banana.

Tommaso Masciantonio

The relationship between Masciantonio and the green gold is very old - the family was already cultivating olives in 1874 on the Trappeto di Caprafico estate at the foot of the Majella massif and its nature park of the same name in Abruzzo. This high quality oil is produced with the greatest of respect for tradition and yet with the most modern technical innovations to extract the very best from the olives. Olive oil represents the bond of a great family for the Masciantonios, a blood relationship that is passed on from generation to generation.



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