



Le Mire 2021 (LMB01/02)

We are incredibly proud to introduce our first olive oil produced by Guido Rastrelli from Azienda Agricola 'Le Mire'. Founded in 2017, the farm is located in Ontignano (Fiesole), a few kilometers away from Florence.

This superior quality Extra Virgin Olive Oil has a color that fades from green to yellow, to the nose it has an intense and fruity aroma, with notes of fresh and cut grass while the taste has an excellent balance between bitter and spicy, with notes of green and artichoke.

The oil has a pungent, strong character with round, clean and harmonious flavours; it is recommended to enhance the flavour of raw and grilled meats, boiled legumes and raw vegetables.



PROCESS

PRESSING TEMPERATURE:	pressed cold, max 24° C
CRUSHER:	crusher impeller with groove knives
MALAXER:	vertical under vacuum
DECANTER:	centrifugal mechanical separator without adding external water
FILTERING:	with Moplen elements
AVERAGE YIELD:	13-16%
STORAGE:	Stainless steel tanks at controlled temperature and under vacuum

OLIVE GROVE

ALTITUDE:	200-400 m s.l.m.
AREA:	6 hectares
NUMBER OF TREES:	1300
AVERAGE AGE:	dai 2 ai 150 anni
CULTIVAR:	30% Frantoio, 20% Leccino, 40% Moraiolo, 10% altri
FARM TYPOLOGY:	vaso policonico

TECHNICAL DATA

ACID VALUE:	0,2%
PEROXIDE VALUE:	5 mg/kg
OLEIC ACID:	75%
BIOPHENOLS:	450-650 mg/kg

AGRONOMIC MANAGEMENT

Fertilization and treatments take place exclusively using natural slow-release organic fertilizers that also help reactivating the soil microflora; grassing is used for soil management.

Pruning takes place every year from the end of February to April, carried out by company personnel.

Harvested from the last half of October to the end of November with electric facilitators.