



Le Mire 20/21 (LOT: LMB01/02)

We are incredibly proud to introduce our first olive oil produced harvested in Ontignano (Fiesole), a few kilometers from Florence. Le Mire farm was founded in 2017 and utilises strictly organic processes in every phase of the production.

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:	from 2 to 150 years
CULTIVAR:	30% Frantoio, 20% Leccino, 40% Moraiolo, 10% altri
FARM TYPOLOGY:	polyconic vase

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 places 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.