

FRANOTIO DI SOMMAIA EXTRA VIRGIN OLIVE OIL

Just east of Florence, near the small town of Calenzano, is the Frantoio di Sommaia farm. It is situated at the base of the Tuscan-Emilian Apennine Mountains. Surrounded by lush forests, vineyards, crystal clear rivers and streams, the rustic stucco and tile architecture of the main house and out buildings are a stark contrast to the green backdrop of trees.

The Martini Bernardi family has a long history of producing olive oil on the farm, nearly 200 years. The family carefully selects olive growers in the nearby hills that produce fruit of the highest quality just for Frantoio di Sommaia. The growers must follow the family's strict protocol, growing only Tuscan cultivars and hand harvesting fruit. The family actively monitors the entire growing process and insists on only picking fruit when it begins to darken to deep green. The fruit is then rushed to the frantoio. Using the continuous cycle process, the fruit is pressed and slowly centrifuged. The oil is decanted into stainless steel tanks and allowed to mellow for 2-3 months. The finished oil is deep green in color, rustic and complex on the palate with notes of pepper and apple. The aroma of artichoke and fresh cut grass fill the nostrils.



The Martini Bernardi family has also produced vermouth in the early part of the twentieth century. The design for the olive oil label is modeled after the original vermouth label.

- Region: Calenzano, Tuscany
- Olive cultivars: Apennine varieties
- Unfiltered, 250 ml/8.45 oz, 750 ml/25.5 oz
- Description: Deep green color, big olive aroma with artichoke highlights. Rustic and complex, a pungent oil with personality. Rich and buttery mouth feel.
- Traditions: Use as a condiment with steamed vegetables, drizzle over Tuscan beans or use to dress a bed of fresh greens.