



Perazzeta Olive Oil

Alessandro Bocci takes his olive oil more seriously than anyone we have met. He hand picks all of the olives off the 700 trees on his property, when fruit is half green, half black. With a combination of three types of olives, he masterfully blends an intense, fruity olive oil with incredible viscosity. The oil is cold pressed to 81°F, so as not to overheat the oil and burn off the flavors; he then filters the oil through a large-grained paper filter. The acidity is a remarkably low at .13% (a great oil standard is .5%-1.0%)!

↑ LOCATION	Toscana, Italia. <i>(Town of Montenero d'Orcia)</i> 7 hectares. 300-340 meters.	 SOIL	River stones. Chunks of quartz. Ancient, flaky shells.
 ESTATE	Perazzeta. <i>(pay-raht-ZAY-tah)</i>	 VINE	700 olive trees on the property.
 WINEMAKER	Alessandro Bocci. <i>(ah-lay-SAHN-dro BOW-chee)</i>	 VINIFICATION	Cold pressed to 81°F. Filtered through a large-grained paper filter.
 VARIETALS	Frantoiano, Leccino, Moraiolo.	 BARREL	N/A.
 RESIDUAL SUGAR	N/A.	 MATURATION	N/A.
 ACIDITY	0.13% by volume.	 VINTAGE PRODUCTION	400 cases.
 ALCOHOL	N/A.	 FOOD PAIRING	Everything!

