



ARGIANO
CANTINA DAL 1580

ORGANIC TUSCAN EXTRA VIRGIN OLIVE OIL

“ANIMA” (SOUL)

HARVEST 2020

CERTIFICATION:
IGP Toscano biologico.

VARIETY:
100% Leccino.

SOIL:
Anima is a product which honors the true soul of Argiano, that is to say its precious land. It's produced from Leccini located in a small clay-marl section, identified thanks to an elaborate study of the soils of the entire estate. This structure of the soil enhances its elegance, highlighting fresh grassy and fruity notes.

ALTITUDE:
From 280 to 310 meters a.s.l.

AGRONOMICAL MANAGEMENT:
Organic agriculture in which the focus on soil vitality and protection of biodiversity play a key role.

SEASON:
A year in which the production was relatively high: the slow and gradual maturation of the drupes allowed to harvest each variety at the optimal time. Although the flowering was not exuberant, the fruit set was practically perfect thanks to the excellent state of health of the plants. Spring, in fact, has been normal while some important storms during the warmer summer months have prevented the plants from suffering drought. Do not forget the permanent grassing of our olive groves that ensures a quick absorption of rain without stagnation, with the resulting healthiness of the environment of cultivation. The strong biodiversity that characterizes us, helps in the management of parasites.



HARVEST:
First week of October.

PRODUCTION:
The gradual harvest carried out according to the varieties and, especially considering the type of soil, has allowed the extraction of an oil marked with a important quantity of polyphenols, preserving its freshness and fruity profile. In particular, the extremely early harvesting of the olives from Leccino chosen for Anima led to a lower yield on the one hand but a great exaltation of aromas on the other.

ORGANOLEPTIC NOTES:
An oil marked by a light fruitiness, delicate, fresh and balanced, with prevalent scent of fresh almond and light sensations of leaf and artichoke. An oil of great elegance that stands out for the extreme refinement of aromas, representative of the unmistakable terroir of Argiano.

SIZES AVAILABLE:
400 bottles of 250 ml, wrapped in single boxes.

TEAM:
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