



OLIO SERPAIA
OLIO EXTRA VERGINE DI OLIVA TOSCANO IGP

Varietal profile Frantoio, Leccino, Moraiolo.

Cultivation area This particular oil from Endrizzi's Tenuta Serpaia is made from the olives of secular trees, that grow on the hills of Fonteblanda, near Grosseto in the Tuscan Maremma.

Production By cold pressing, to preserve the organoleptic properties of the product.

Description Brilliant, spicy and fruity olive oil with golden green reflexes, aromas of artichokes and freshly mown grass.

Origin of the name Once dismissed as hard and dry „serpaie“ snake nests by the Maremma inhabitants, the terrain possessed important qualities and characteristics. The land has charmed, challenged, and its snakes gave their name to the winery.

