WINE & OLIVE OIL CLUB

CASA PORCIATTI

TUSCAN EXTRA VIRGIN OLIVE OIL *Member*

This selection is for those who seek the true essence of Tuscan olive oil, crafted from native cultivars and shaped by centuries of tradition. The extra virgin olive oils in your shipment represent the finest expressions of Frantoio, Leccino, and Moraiolo, varieties that have defined Tuscan olive growing for generations. Each bottle reflects its terroir—rich in history, passion, and a commitment to excellence.

Your journey begins in Montalcino, where Col d'Orcia's organic EVOO is produced from olive trees over 400 years old, standing proudly on the southwestern slopes of Sant'Angelo. This oil is a bold expression of the land, with grassy aromas, artichoke-like bitterness, and a peppery finish, enhanced by its high polyphenol content.

From the hills of Greve in Chianti, Giacomo Grassi's Leccio del Corno EVOO revives a rare Tuscan cultivar known for its intensity and depth. With vibrant herbal notes and robust structure, it is an oil that embodies both history and innovation.

Finally, in Castelnuovo Berardenga, Pagliarese Chianti Classico DOP EVOO brings together Frantoio, Moraiolo, and Leccino from limestone-rich soils. This balanced and aromatic oil offers a perfect harmony of fruitiness, freshness, and spice, reflecting the authenticity of Chianti Classico's olive-growing heritage.

Every drop in this selection celebrates the culture, health benefits, and unmistakable flavors of high-quality Tuscan olive oil. Enjoy the experience, and let us know which oil captivates you the most!

As a Tuscan EVOO Club member, you also enjoy exclusive benefits:

✔ Free shipping
✔ 5% discount on reordering a case (12 bottles) of any wine from this box within 90 days of shipment
✔ Tasting notes and wine history included in the box
✔ 5% discount at the Casa Porciatti Wine Bar & Enoteca in Radda in Chianti
✔ Direct WhatsApp contact with Riccardo (+39 331 278 3094)
✔ Flexible cancellation via email

Enjoy your olive oil, and I hope to see you soon in Radda! 🍷

CASA PORCIATTI SRL, Piazza Quattro Novembre 1, 53017 Radda in Chianti (SI)
www.casaporciatti.it - info@casaporciatti.it

WINE & OLIVE OIL CLUB

CASA PORCIATTI

TUSCAN EXTRA VIRGIN OLIVE OIL *Member*

OLIVE OIL

TASTING NOTES

I.

2023 PAGLIARESE

Olio Extra Vergine DOP
Chianti Classico
Frantoio, Moraiolo,
and Leccino
Castelnuovo Berardenga (SI)
2 x 500ml bottle
€ 23,5

Tuscany's historic olive oil heritage. Originally an independent estate, Pagliarese was once a thriving agricultural property in the heart of Chianti Classico, known for both wine and olive oil. After lying dormant for decades, it was revived by Fèlsina, bringing new life to its centuries-old olive groves. The estate's rolling hills, rich in limestone and galestro soils, provide the ideal conditions for producing an extra virgin olive oil that embodies the authenticity of its terroir.
The Pagliarese olive groves are planted with Frantoio, Moraiolo, and Leccino—three classic Tuscan varieties renowned for their bold flavors and high polyphenol content. Hand-harvested at peak ripeness, the olives are pressed within hours, ensuring a vibrant and aromatic oil. The Chianti Classico DOP designation guarantees its provenance, production methods, and exceptional quality.
This extra virgin olive oil is rich in green aromas of artichoke, fresh-cut grass, and almond, with a distinctive spicy, peppery finish—a signature of high-quality Tuscan oils. Its balanced bitterness and lively acidity make it an essential ingredient in any kitchen.
For a unique pairing, try it drizzled over grilled octopus with lemon and herbs—the oil's grassy and peppery notes enhance the dish's smoky depth and Mediterranean character.

II.

2023 G. GRASSI

Olio Extra Vergine di
Oliva 100% italiano
Monocultivar: Leccio del
Corno
San Casciano val di Pesa
(FI)
2 x 500ml bottle
€ 29

Tuscany's rare olive heritage. The Leccio del Corno cultivar was first discovered in 1929 in San Casciano in Val di Pesa, at the historic Fattoria del Corno. Known for both its ornamental beauty and its ability to produce an exceptionally bold and structured extra virgin olive oil, this rare variety has become a symbol of Tuscan excellence.
The Giacomo Grassi Estate, located in Greve in Chianti, has carefully cultivated this unique cultivar, preserving its character and showcasing its full potential. The Leccio del Corno olive trees feature dense foliage and drooping branches, with small olives that often grow in clusters. The harvest takes place late in the season, ensuring full ripeness and intensity of flavor.
This extra virgin olive oil is distinguished by its bold, peppery character and high polyphenol content, giving it remarkable antioxidant properties. On the nose, it offers grassy aromas with artichoke notes, while the palate delivers a balance of bitterness and spiciness, a hallmark of top-quality Tuscan oils.
For a unique pairing, try it with sesame-crusted tuna tataki—the richness of the fish and the toasted sesame notes complement the oil's intensity and complexity, creating a refined and harmonious flavor experience.

III.

2023 COL D'ORCIA

Olio Extra Vergine di
Oliva 100% italiano
Cultivar: Frantoio,
Leccino, Moraiolo,
Olivastra
Montalcino (SI)
2 x 500ml bottle
€ 18

Centuries of tradition in every drop. At Col d'Orcia, olive oil is more than just a product—it's a reflection of Montalcino's rich agricultural history. Alongside its renowned Brunello wines, the estate cultivates 5,500 olive trees, some over 400 years old, on the southwestern slopes of Sant'Angelo, where the unique microclimate enhances the quality of the olives.
This organic extra virgin olive oil is crafted from four native Tuscan varieties: Frantoio (70%), known for its bright green color and fresh apple and grass aromas; Leccino, adding delicate herbal notes; Moraiolo, contributing artichoke-like bitterness; and Olivastra, a cold-resistant variety that lends subtle grassy complexity. The olives are hand-harvested separately at peak ripeness to preserve their distinct flavors.
The result is a vibrant, peppery oil with a rich polyphenol content and deep aromatic intensity.
For a classic Tuscan pairing, drizzle it over Panzanella, a rustic bread salad with ripe tomatoes, red onion, and basil. The oil's bold, grassy notes enhance the freshness of the ingredients, showcasing the essence of simple yet refined Tuscan cuisine.