



Where we are—Maremma Toscana

An hour's drive to the south of Pisa and Siena, lies the little known region of Tuscany called the Maremma. This region combines the rolling hills of the more familiar parts of Tuscany to the North with a maritime climate and remains a predominantly traditional wine producing region and agricultural area. Our property lies in the heart of the region.

The Maremma is famous for many things, its towns, wonderful landscapes and historic past. It has a stunning coastline, beautiful bays and hills that extend to the sea and many protected wildlife parks such as Parco dell'Uccellina.



This part of the region is also home to Tuscany's most exclusive olive oil producers and has just been made a DOC region. Since recent strict reforms, Tuscan Extra Virgin oil is the only region in Italy which can apply for a Protected Geographic Indication (P.G.I.) certificate. The certification guarantees the origin of the olives, where they are grown, pressed and where the oil was bottled. The Oil will not leave the certified press until bottled and labelled. Only certified oil is allowed to be labelled as Tuscan.



Our range

POGGIO PELLICCIA Tuscan Extra Virgin Olive Oil



P.G.I.

This is a P.G.I certified Extra Virgin Olive Oil, with very much typically Tuscan flavours, spicy and peppery. A stunning oil produced in very limited quantity. It has been bottled in a very elegant 0,50 Litre bottle.

MATTEO & ELEONORA Single Estate, cold pressed Extra Virgin olive oil

The oil is made of a blend of our traditional Tuscan olive varieties.

Our *Matteo* Extra Virgin Olive Oil benefits from spicy and peppery flavours, *Eleonora* from a fruity bouquet and a hint of spiciness leading to an exceptionally long finish.

Olive varieties: Frantoio, Correggliolo, Leccino, Pendolino and Moraiolo



Our oil

All our oil has a naturally beautiful green to golden colour. Most importantly, all the olives used for our all our ranges are exclusively from our single grove in Tuscany, never ever mixed with other types of olives from other farms or countries, or with windfall olives picked from the ground. Once the best olives of the season are selected and picked, they are blended in selected proportions, chosen to provide as much as possible the desired flavours for our varieties.

They are then immediately pressed, allowing the oil to maintain an extremely low acidity. The lower the acidity, the more valuable the oil. Extra Virgin Olive oil cannot have more than 0.8% acidity. The acidity of our oil in 2009 was 0% and has retained a very low percentage throughout the years.

Our Extra Virgin Olive Oil is highly versatile and can be used in most cuisines.

All dishes will gain from using our oil an exceptional new depth of flavours. It will particularly stand out on salads, pastas, fish or bruschetta or used uncooked in any dish. Thanks to its full body and length, much less is needed than with other oils.



The estate

Poggio Pelliccia is a 15 hectare hill top estate of DOC quality soil with over 430 mature trees, which was acquired by me Eugenia Varnier, and my mother Anna in 2000. The estate had been neglected for many years by the previous owner and after several years of tender loving care, Anna brought the trees back into good health and has now started to blend and bottle the oil.

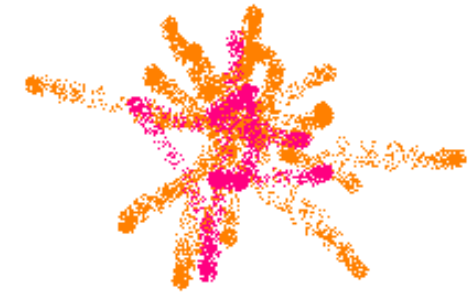
The estate is still run by us and the olive grove in particular, receives special attention all year round.

The trees lie on the South East facing slope of the hill in a clay/limestone soil and so benefit from long hours of sunshine and are sheltered from the prevailing winds.

Our olives are picked in late October and early November, at the best possible time of harvest. Harvesting when olives are at optimum ripeness reduces the yield, but offers a much higher quality product. The olives we use for our yearly production are carefully selected and blended. They are the best of our harvest..

POGGIO PELLICCIA

single estate
extra virgin
olive oil



Poggio Pelliccia 11, Giuncarico (GR), Italy
22 Reveley Square, London

info@poggiop.com www.poggiop.com
07989402211