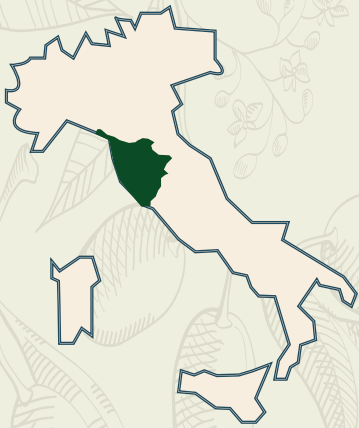




# *Fattoria* **FREGOLI**

In the hearth of one of the most beautiful areas of Italy, characterized by a hilly landscape and awarded as UNESCO World Heritage Site, the village of Pienza is the place where the Fregoli Farm was founded in the mid-nineteenth century. At that time, the milling was performed by means of machinery operated by pack animals, while rustic millstones were used for olives pressing and the process of olive oil extraction was carried out over time. The Farm, with its 400 ha (988 ac) of cultivated land, is one of the oldest and largest farms in the whole Orcia Valley.

Today many things have changed – the evolution of technology has allowed to refine the technique without neglecting tradition. So we could create an extra virgin olive oil that represents the perfect combination of tradition and technology – both for the manufacturer who aims at transforming olives in the best possible way and for the consumer who looks for a quality product.



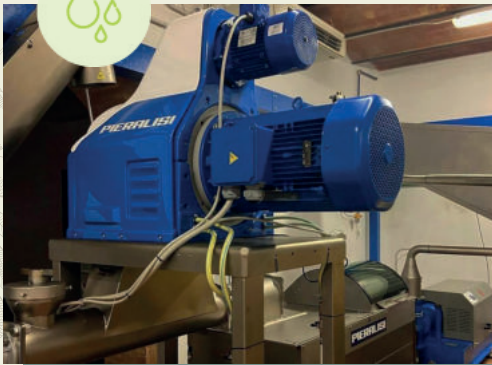
 [www.fattoriafregoli.com](http://www.fattoriafregoli.com)

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 [info@fattoriafregoli.it](mailto:info@fattoriafregoli.it)

# FROM THE OLIVE TO THE BOTTLE



## 1. Milling

A state-of-the-art crusher, hammers with a breaking angle designed to bring out the scents, temperature control, the grid and the option to adjust the speed according to the olive type and the harvest season are used to break the cell membranes of the olives and pits, creating the so-called “paste” which a piston pump transports to the Protoreattore<sup>®</sup> for the malaxing process.



## 2. Protoreattore<sup>®</sup>

Inside the new Pieralisi Protoreattore<sup>®</sup> thanks to the action of a piston pump and technology, the cold malaxing process takes place in 70 seconds at a controlled temperature of 27 °C (80.6 °F). This favours the coalescence of oil molecules from water molecules, compared to the original malaxing carried out in tanks for at least 1 hour, thus improving the quality of the oil whose polyphenol content increases by 20%.



## 3. Extraction of the olive must

The innovative Scorpion 5.7 centrifuge, which doesn't require any addition of water, allows the separation by specific weight of the liquid part (water-oil) from the solid part (pomace).



## 4. Separation

Vertical centrifugation is the system used to separate the oil from the water, that are split into two different fluids because of their different density.

# Our Bio Oil



## ALTITUDE OF PRODUCTION SITE

The survival limit of olive tree pests, such as the oil fly, is 500 mt (1640 ft).

The altitude of the production site varies from 450 mt (1480 ft) to 600 mt (1970 ft), this means that the olive trees are not treated with chemicals.



## HARVEST SEASON

The harvest season starts very early, already in the first week of October.

This favours the low acidity of the oil and the quality over the quantity.



## ORGANICITY

Good balance of all components in particular of flavour and aroma: a rich and elegant aroma blends harmoniously with the intense and balanced aromatic flavour with slightly bitter and spicy aftertaste.



## ORGANIC FARMING SUSTAINABILITY

Organic farming is a production method that involves the adoption of techniques compatible with environmental conservation and food safety regulations, through the agronomic control of the entire production process. As a result, the end product does not contain any synthetic pesticide residues.



## BENEFITS FOR CHOLESTEROL

Besides being cholesterol-free, the organic extra virgin olive oil is able to reduce LDL cholesterol, but without affecting HDL cholesterol (good cholesterol).



0,5L

# ORGANIC OIL OF THE FREGOLI FARM

## TECHNICAL SPECIFICATIONS ABOUT THE OIL:

PRODUCTION AREA:	Pienza, Orcia Valley, province of Siena, Tuscany region
ALTITUDE OF THE SITE:	450-600 mt (1480 ft – 1970 ft)
PREVAILING VARIETIES:	40% Leccino, 40% Frantoio, 20% Moraiolo
HARVEST SEASON:	Second week of October
HARVESTING METHOD:	Manual picking
AVERAGE TIME BETWEEN HARVESTING AND CRUSHING:	5 hours
CRUSHING METHOD:	Hammer crusher
EXTRACTION METHOD:	Continuous mechanical extraction with cold Protoreattore® technology
AVERAGE TIME OF PROCESSING AND EXTRACTION:	40 minutes
TYPES OF PACKAGING:	0.5 L (~17 fl oz) can and 0.5 L bottle, 3L (~102 fl oz) and 5L (~170 fl oz) can
QUANTITY:	3500 L (~118349.07 fl oz)

## ORGANOLEPTIC PROPERTIES:

OLFACTORY SENSATIONS:	Rich and elegant aroma appreciated for its persistence, with notes of green olives, fresh grass and hints of artichoke
TASTE SENSATIONS:	Harmonious and intense taste with bitter and spicy notes, balanced and rich in aromatic persistence
ORGANICITY:	Good balance of all components in particular of flavour and aroma
COMBINATIONS:	Excellent as raw dressing on first courses, side dishes and meat

## CHEMICAL ANALYSIS:

FREE FATTY ACIDS:	oleic acid 0,20%
PEROXIDE NUMBER:	8,4 mEq/Hg
BIOPHENOLS:	598 mg/hg

Certificato di Analisi di ISVEA 23109048 del 15/12/2023

CERTIFYING BODY: ICEA CONSORTIUM

The product not derived from Genetically Modified Organisms pursuant to EC Reg. 1829/2003 and 1830/2003.

# Our EVO Oil



## PRODUCTION AREA

Our Fregoli mill is based in Pienza, in one of the most beautiful regions of Italy.



## ABBINAMENTI:

Ottimo per condimenti a crudo su primi piatti, contorni e carni



## TYPES OF PACKAGING

5 L (~170 fl oz) and 3 L (~100 fl oz) cans, 10 € per litre; olives picked by hand and processed by hammer crushing.



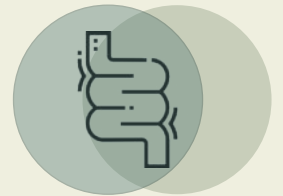
## BENEFITS FOR THE SKIN

It contains vitamins A and E that are essential to the nourishment of the skin.



## ORGANICITY

Good balance of all components in particular of flavour and aroma; a fruity olive scent and an intense flavour with bitter and spicy notes.



## ALLY OF THE INTESTINE

Olive oil supports digestion and is very useful for cleaning up the intestines. It is also a natural ally to prevent inflammatory diseases.



0,5L

0,25L

# EVO OIL OF THE FREGOLI FARM

## TECHNICAL SPECIFICATIONS ABOUT THE OIL:

PRODUCTION AREA:	Pienza, Orcia Valley, province of Siena, Tuscany region
ALTITUDE OF THE SITE:	450-600 mt (1480 ft – 1970 ft)
PREVAILING VARIETIES:	30% Leccino, 30% Frantoio, 30% Moraiolo, 10% Olivastra
HARVEST SEASON:	First week of November
HARVESTING METHOD:	Manual picking
AVERAGE TIME BETWEEN HARVESTING AND CRUSHING:	8 hours
CRUSHING METHOD:	Hammer crusher
EXTRACTION METHOD:	Continuous mechanical extraction with cold Protoreattore® technology
AVERAGE TIME OF PROCESSING AND EXTRACTION:	40 minutes
TYPES OF PACKAGING:	0.1 L; 0.25 L; 0.5 L; 1 L; 3L; 5L can 0.1 L; 0.25 L; 0.5 L; 0.75 L bottle

## ORGANOLEPTIC PROPERTIES:

OLFACTORY SENSATIONS:	Scent of healthy and fresh fruit at its optimum point of ripeness, with a pungent aroma typical of the beginning of the harvest, with floral and almond notes
TASTE SENSATIONS:	Strong, well-rounded flavour with a good balance of artichoke aroma and spicy taste, long persistence on the palate with perceived nuances and bouquet of aromas
ORGANICITY:	Balanced presence of bitter and spicy flavours with fresh notes of fragrances and aromas
COMBINATIONS:	Bruschetta, pureed vegetable or legume soups, meat dishes

## CHEMICAL ANALYSIS:

FREE FATTY ACIDS:	oleic acid 0,25 %
PEROXIDE NUMBER:	8,4 mEq/Hg
BIOPHENOLS:	488 mg/hg

Certificato di Analisi di ISVEA 23109053 del 15/12/2023

CERTIFYING BODY: TCA S.r.l.