

FÈLSINA

“Oil is like wine, the olive tree is like a vine”

Luigi Veronelli

A true and authentic agricultural establishment, Fèlsina's activities are centered around wine and olive oil. Since 2002 we have undertaken the project “Oil according to Veronelli” seeking to match the olive tree to its land, oil olive to its grove, following the same philosophy of terroir used for wine.

Hand-harvested at the start of invaiatura, or ripening period, and extraction of only the pulp. The specific olive variety plays a crucial role in the sensory properties of the oil. This is the reason that the varieties are harvested separately. Harvest time varies from variety to variety, and depends on the weather: an early picking means low acidity, high polyunsaturated fatty acid content, and a higher number of antioxidants, such as polyphenols.

Leccio del Corno Collezione Privata

An ancient Tuscan variety, native to the Chianti area, and now found mainly in olive-growing regions of Central and Northern Italy thanks to its particular resistance to low temperatures. Medium-vigor plant with an expansive growth habit and dense canopy, producing ovoid-shaped fruit. Late and staggered ripening.

At Fèlsina, it is produced in small quantities under the special “Collezione Privata” label.

Bright green in color, it displays good aromatic intensity and complexity, with notes of fresh-cut grass, tomato leaf, artichoke, and fresh almond. Elegant and harmonious on the palate, with vegetal and spicy notes and a pleasant persistence. Well-balanced between bitterness and peppery qualities.

Recommended with all Mediterranean cuisine, as well as salads, legumes, and vegetables. Excellent drizzled over traditional Tuscan pappa al pomodoro.

Suitable for long-term storage if stored at constant temperature, away from light and heat sources.

