

## OLIO GRULLO 2025 Blend



**TASTING NOTES:** Our iconic blend, also in the 2025 vintage, expresses the harmony of the different cultivars that compose it. On the nose, it reveals an elegant medium fruitiness, accompanied by delicate herbaceous notes and hints of fresh almond and dried fruit. On the palate, it is balanced and clean, with medium-intensity bitterness and pungency, both clearly present yet never overpowering, perfectly integrated with one another. The finish is fresh and persistent.

**PRODUCTION AREA:** East of Florence, in the hills of Sieci, Fiesole, Monteloro, and Montefiesole (altitude: 200–600 m a.s.l.)

**CULTIVAR:** Leccino, Frantoio, Moraiolo, and Pendolino

### **LABEL 2025 | Heavy Metal Edition:**

The 2025 oil is dedicated to Ozzy Osbourne, founder of Black Sabbath and father of heavy metal, who passed away this year. His legendary life was marked by genius and psychedelic excess — but also by an unexpected passion for pinzi(de)monio.

Legend has it that during his concerts Ozzy loved to perform with his favorite oil — the “mind-blowing” Olio Grullo — experimenting with increasingly extreme tastings. The most famous one? The iconic raw bat thrown on stage by a fan: a bold pairing with truly infernal notes. An unforgettable experience that you too can relive during tastings at our very own bat-mill.

**HARVEST PERIOD:** The olives are harvested at the beginning of veraison, when the accumulation of polyphenolic substances is at its highest level; the different cultivars were harvested between October and November following the specific ripening period of each varietal.

**HARVESTING METHOD:** The olives are hand-picked from the smallest plants, while modern shakers are used for the more vigorous plants.

**EXTRACTION METHOD:** All the selected olives are pressed, within a few hours of harvesting, in the modern company mill, using a cold extraction system in a controlled atmosphere. Each phase is meticulous: the speed and pressing technology are regulated for each cultivar and for each batch; the extraction temperatures (24°C) are constant and controlled. The extra virgin olive oil is filtered immediately after extraction. This combination of technologies aims to maintain the organoleptic properties unaltered for a high-quality oil rich in beneficial substances.

**PAIRINGS:** A versatile oil, excellent raw over white and red meats and vegetarian pasta dishes. Ideal with flavourful vegetables, raw or cooked, or drizzled on tomato-based pizzas.

# OLIO GRULLO 2025 Moraiolo



**TASTING NOTES:** A small, premium production that enhances the distinctive character of the Moraiolo cultivar. From its olives, we obtain an oil of rare quality, defined by a medium-to-intense fruitiness with a pronounced herbaceous profile, notes of almond and artichoke, and nuances of aromatic herbs and tomato. On the palate, it stands out for the perfect balance between bitterness and pungency, which provide vibrancy, structure, and persistence, leaving a pleasant and satisfying sensation.

**PRODUCTION AREA:**

**PRODUCTION AREA:** East of Florence, in the Giorone and Sieci estates (150–200 meters above sea level).

**CULTIVAR:** Moraiolo

**LABEL 2025 | Heavy Metal Edition:**

The 2025 oil is dedicated to Ozzy Osbourne, founder of Black Sabbath and father of heavy metal, who passed away this year. His legendary life was marked by genius and psychedelic excess — but also by an unexpected passion for pinzi(de)monio.

Legend has it that during his concerts Ozzy loved to perform with his favorite oil — the “mind-blowing” Olio Grullo — experimenting with increasingly extreme tastings. The most famous one? The iconic raw bat thrown on stage by a fan: a bold pairing with truly infernal notes. An unforgettable experience that you too can relive during tastings at our very own bat-mill.

**HARVEST PERIOD:** The olives are harvested at the beginning of veraison, when the accumulation of polyphenolic substances is at its highest level; the different cultivars were harvested between October and November following the specific ripening period of each varietal.

**HARVESTING METHOD:** The olives are hand-picked from the smallest plants, while modern shakers are used for the more vigorous plants.

**EXTRACTION METHOD:** All the selected olives are pressed, within a few hours of harvesting, in the modern company mill, using a cold extraction system in a controlled atmosphere. Each phase is meticulous: the speed and pressing technology are regulated for each cultivar and for each batch; the extraction temperatures (24°C) are constant and controlled. The extra virgin olive oil is filtered immediately after extraction. This combination of technologies aims to maintain the organoleptic properties unaltered for a high-quality oil rich in beneficial substances.

## PAIRINGS

Ideal served raw over field salads, grilled vegetables, hearty soups, and legume-based dishes, to which it adds character and intensity.

## OLIO GRULLO 2024 Frantoio Monocultivar



**TASTING NOTES:** This oil showcases the best of the Frantoio cultivar, a Tuscan classic. It has a medium-intense fruitiness with a strong herbaceous character, and notes of almond and artichoke. Bitterness and pungency are pronounced. A polyphenol-rich oil with a green color and yellow highlights; high fluidity.

**PRODUCTION AREA:** East of Florence, in the hills of Sieci, Fiesole, Monteloro, and Montefiesole (altitude: 200–600 m a.s.l.)

**CULTIVAR:** Frantoio

### **LABEL 2024 | Tour de France Edition:**

The 2024 label celebrates the legendary Tour de France, the most famous cycling race in the world. Legend has it that 120 years ago a group of enthusiasts organized a special “trip” on two wheels, pedaling from mill to mill to taste new oils: this was called the “Tour della Frangitura”. This year’s edition started in Florence, with a stop at the Frantoio dell’Olio Grullo, where many runners filled their water bottles with Tuscan olive oil.

**DENOMINATION:** Olio Igp Toscano Colline di Firenze Bio

**HARVEST PERIOD:** The olives are harvested at the beginning of veraison, when the accumulation of polyphenolic substances is at its highest level; the different cultivars were harvested between October and November following the specific ripening period of each varietal.

**HARVESTING METHOD:** The olives are hand-picked from the smallest plants, while modern shakers are used for the more vigorous plants.

**EXTRACTION METHOD:** All the selected olives are pressed, within a few hours of harvesting, in the modern company mill, using a cold extraction system in a controlled atmosphere. Each phase is meticulous: the speed and pressing technology are regulated for each cultivar and for each batch; the extraction temperatures (24°C) are constant and controlled. The extra virgin olive oil is filtered immediately after extraction. This combination of technologies aims to maintain the organoleptic properties unaltered for a high-quality oil rich in beneficial substances.

### **ANALYSIS:**

**Acidity:** 0.20% (oleic acid); **Peroxides:** 6.3 meqO<sub>2</sub>/kg; **Total Polyphenols:** 807 mg/kg (gallic acid); **Tocopherols:** 242 mg/kg

### **PAIRINGS**

A fresh oil ideal for raw fish or meat dishes, and for vegetable crudité. Great for adding bold character to focaccias and stuffed flatbreads.

## OLIO GRULLO 2024 Leccino Monocultivar



**TASTING NOTES:** An intense oil that reflects the bold personality of the Leccino variety. Medium herbaceous fruitiness with notes of almond and artichoke, and hints of aromatic herbs. Medium-high pungency and intense bitterness. Green in color with yellow reflections; high fluidity.

**PRODUCTION AREA:** East of Florence, in the hills of Sieci, Fiesole, Monteloro, and Montefiesole (altitude: 200–600 m a.s.l.)

**CULTIVAR:** Leccino

**LABEL 2024 | Tour de France Edition:**

The 2024 label celebrates the legendary Tour de France, the most famous cycling race in the world. Legend has it that 120 years ago a group of enthusiasts organized a special “trip” on two wheels, pedaling from mill to mill to taste new oils: this was called the “Tour della Frangitura”. This year’s edition started in Florence, with a stop at the Frantoio dell’Olio Grullo, where many runners filled their water bottles with Tuscan olive oil.

**DENOMINATION:** Olio Igp Toscano Colline di Firenze Bio

**HARVEST PERIOD:** The olives are harvested at the beginning of veraison, when the accumulation of polyphenolic substances is at its highest level; the different cultivars were harvested between October and November following the specific ripening period of each varietal.

**HARVESTING METHOD:** The olives are hand-picked from the smallest plants, while modern shakers are used for the more vigorous plants.

**EXTRACTION METHOD:** All the selected olives are pressed, within a few hours of harvesting, in the modern company mill, using a cold extraction system in a controlled atmosphere. Each phase is meticulous: the speed and pressing technology are regulated for each cultivar and for each batch; the extraction temperatures (24°C) are constant and controlled. The extra virgin olive oil is filtered immediately after extraction. This combination of technologies aims to maintain the organoleptic properties unaltered for a high-quality oil rich in beneficial substances.

**ANALYSIS:**

**Acidity:** 0.20% (oleic acid); **Peroxides:** 5.3 meqO<sub>2</sub>/kg; **Total Polyphenols:** 659 mg/kg (gallic acid);

**PAIRINGS**

A bold oil, perfect on legume soups, vegetarian first courses, and flavorful grilled meats. For a surprising twist, try it on fior di latte gelato.