

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.