



Società Agricola

Marini Giuseppe

Extra Virgin Olive Oil Toscano

PROTECTED GEOGRAPHICAL INDICATION



Too often olive oil is obtained by blending refined olive oils and virgin olive oils, thus it loses all the nutritional and organoleptic characteristics which are typical of an Extra Virgin olive oil.

Check the label! Tuscan Extra Virgin olive oil IGP offers maximum certainty in terms of authenticity. It means typicality and a strong link with the territory, certified by the trade mark IGP (Protected Geographical Indication) on the neck of the bottle and by strict production regulations.

Since 3 generations the Marini Family produces in the Italian region of Tuscany the IGP Toscano extra-virgin olive oil. We harvest our Tuscan olive varieties of Leccio, Frantoio, Pendolino, Moraiolo in October/November and process them the same day of the harvest by a cold extraction in our oil mill, where the olives are pressed with a continuous cycle plant at a controlled temperature.

This way we obtain an olive oil which best preserves its organoleptic quality and which contains a high concentration of tocopherols, polyphenols and Vitamin E, that play an important role in the limitation of the cell ageing process thanks to their antioxidative and antiradicals action.

We firmly believe extra virgin olive oil improves our health and our lives. Studies show that genuine extra virgin olive oil helps preventing cancer, heart disease, oxidative stress, blood pressure, diabetes, obesity, rheumatoid arthritis, osteoporosis, depression and Alzheimer.

Try our IGP Toscano extra-virgin olive oil on your dishes! If you need some recipes, we will be happy to help you!

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