

Organic extra virgin olive oil

CAMPO_{di} **TORRI**



Azienda Agricola
IL CASELLINO

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**Those who love olive oil
do not squeeze the olives**

Olives are like children: they have to be treated with love. For us, extra virgin olive oil is a passion.

It is a work based on love for the olive tree and its fruit, for the earth that produces it, for the techniques of cultivation and extraction that combine experience and innovation.

Tuscany has always been a land of small, high-quality farms, the result of a millennium of understanding between land and men, of hard work but also of the pleasure of producing and sharing a great product. In the 16 hectares of olive grove on our farm, nestled in the hills of the Arno Valley not far from Florence, we have selected Frantoio, Leccino and Moraiolo trees, typical Tuscan varieties, and provided them with an ideal environment so they may grow healthy and strong.

Even if it means forgoing a greater yield, we harvest our olives early in order to pick the fruit at its prime.

We pick by hand using the ancient method known as "brucatura", which does not harm either the tree or its fruit. To enhance the product's quality, we are at our mill within hours after picking.

The olives are washed in clean, fresh water and then cold-pressed immediately.

This is how we produce our organic extra virgin olive oil that is unique for the harmony of its aroma, taste and colour and for the excellence of its characteristics.



Campo di Torri

Organic extra virgin olive oil: made with the passion



- Nature**
- we protect the trees with a barrier of hedges, providing an ideal environment for the insects that help combat the enemies of the tree and its fruit
 - we work the soil only superficially and enrich it only with organic products
 - we prune the trees tightly, for better exposure to the sun and to aerate the foliage
 - we monitor our olives closely from blossoming to ripening, to assist every vegetative need
 - we hand-pick in order not to damage the fruit
 - we keep the time between picking and pressing to a matter of hours to keep our olives fresh and healthy



- The producer**
- Azienda Agricola Il Casellino, whose production is entirely organic, is located in the locality of Torri, about two kilometres west of Rignano sull'Arno, Florence, at an elevation of 350 metres above sea level. Its lands, which were originally under the Abbey of Santa Maria Vallombrosa, have been devoted to vineyards and olive groves since 1586.

Il Casellino covers 38 hectares, 16 are dedicated to organic olive growing. Besides producing top quality organic extra virgin olive oil, the farm devotes itself to the rediscovery of antique varieties of fruit and spices.



- The olive trees**
- 5000 trees, constantly under phyto-sanitary control according to the requirements of organic farming



- The land**
- organic fertilising with organic-certified products or green manuring with leguminous plants
 - mowing between trees, with cuttings left on the ground to improve fertility
 - pruning remains used for better and more natural fight against insects and for integrating organic substances into the earth

- shallow tilling twice a year, far from blossom-time



- The Production**
- Organic in accordance with EEC regulations
 - low yield
 - annual harvesting between mid-October and mid-November, when the olives have just begun to darken
 - crop brought to the mill within 5 hours
 - cold-pressing with disk press
 - crushing in clean, stainless steel tanks at a temperature of less than 25°C



- The Preservation**
- Premises conditioned to a constant temperature of 18°C (+2) airtight stainless-steel containers, guaranteeing total protection of the oil from oxygen and light in order to keep its delicate properties unchanged until the product reaches the consumer's table.
 - bottling at the moment of request
 - thick, dark-glass bottles for protection from light and temperature change



- The Packing**
- wooden boxes, "branded" type, holding one or six 0.75-litre, one or six 0.5-litre bottles
 - cardboard boxes holding six 0.75-litre or 0.5-litre bottles



What experts say

"A tablespoonful of Campo di Torri extra virgin olive oil drizzled onto a slice of stale Tuscan bread, together with an apple, accompanies my franciscan midday meal. Who would say that a friend of thousands and thousands of chefs is easily satisfied? But this way I draw "benefit and enjoyment" from the prodigious nutritional and health virtues of the oil, the only vegetable fat obtained directly from the fruit and not the seed."

Eugenio Medagliani, entrepreneur and well known culinary expert, Milan

"Campo di Torri extra virgin olive oil is excellent and indispensable in my kitchen for its taste characteristics. It goes very well in any salad or as a final touch in hot preparations; for cooking it enriches the dish, and is at its best with red or white meats".

Andrea Galli, chef of Peperoni, Moscow

"A full-flavoured oil suited for accompanying dishes that are flavourful as well. Excellent in cooked dishes thanks to its

What consumers say

"Campo di Torri is an oil that fills me with enthusiasm, it's the best I know... It keeps its aroma of 'new Tuscan oil' for months and months, longer than any other".

Livia Sciorilli Borrelli, Milan

"...Your oil is good but it's so hard to come by!".

Iole Adornato Cartia, Syracuse

"I received your oil. It's marvellous! My compliments!".

Giulio Garonne, Rome

".....We included olive oil and balsamic tastings and we selected your olive oil..... Everyone just raved about it, and I'm the lucky one who got to bring home the remnant in the bottle.."

Susan Desjardins, Ottawa

high smoking point. At the same time it also knows how to be delicate, added just before serving.

Compliments for the good oil you produce."

Rudy Gavazzi, chef of ALTRO, Talamona (Sondrio)

"Campo di Torri oil is full-bodied, a fruitiness with a robust taste, not peppery, with a low acidity.

Recommended on vegetables, both cooked and raw but with a definite flavour.

Excellent in combination with fresh herbs. In addition, it can complement soups, fish or meat dishes, as long as they have rich flavours".

Luca Bernasconi, chef of the Municipal Casino, Campione d'Italia

"From the chemico-physical parameters encountered and the sensory assessment expressed above, this oil must be classed as excellent. Today, this product is worth a capital".

G. Morchio, expert in oil production, Imperia

"Thank you for that 10th of August when you stepped in La Bottega with your "magnifico" organic olive oil.

Since then this great olive oil from Tuscany can be found in North America".

Rocco Nicastro, La Bottega, Ottawa

"But how the devil do you do it? It's truly excellent".

Marco Grillo, Naples

"Help, I'm running out of your olive oil!".

Yves Boissonnat, Paris

"...doit ABSOLUMENT nous réserver quatre caisses d'huile de la prochaine récolte, j'ai beaucoup d'amateurs à Paris".

Marie-Ange Rodeaud, Paris