



*Pornanino*

Extra Virgin Olive Oil

Located in the very hearth of the Chianti Classico area, Pornanino is a family-run operation. To retire in Chianti and take care of an estate of 35 hectares has been Lia and Franco Lombardi's choice. The result has been the Pornanino Extra Virgin Olive Oil. The idea was simple : the tradition in Chianti has always been to cultivate mainly the vineyards. Olive groves and oil are the "small brothers". Wine is the money maker. To be the only farmer in the area to produce only olive oil was a challenge and we accepted it.

Sun, stone, drought, silence and solitude: these are the five ingredients that, according to Italian folk traditions, create the ideal habitat for the olive tree. We treasure extra virgin olive oil for its nutritional and salutary virtues. The extra virgin olive oil is the most digestible of the edible fats, it helps to assimilate vitamins A, D and K. It contains the so-called essential acids that slow down the aging process helping vascular and bile production that increase intestinal functions.

The Pornanino Extra Virgin Olive oil is a 100% guaranteed top quality, pure unblended natural product, from untreated olive trees. It is thus free of chemical fertilizers and preservatives. The olives are picked from four different types of olive trees i.e. Frantoio, Pendolino, Moraiolo and Leccino, which give the Pornanino Extra-Virgin Olive oil its distinct, unique flavor. The olive groves are located in the world famous Chianti Classico area, at an altitude of 400 mt above sea level, to ensure healthy, tasty olives. After picking, the olives are cold pressed in a traditional stone mill in order to preserve the olives' perfect taste. Each single process, from taking care of the olive groves to hand picking, to cold pressing is supervised by the owners of the Pornanino estate, where the bottling takes place.

Olives mature in late autumn , when temperatures drop and trees are nearly at rest. They are derived from the flowers that managed to survive the endless threats nature throws on the path of the biological cycle, which turn into "drupes", i.e. fruits having thin skins, moist flesh and a wooden stone protecting the seed. When the silvery green leaves of the olive grove are shining against the cold sky of mid October is time to harvest in Pornanino.

At Pornanino the method used for harvesting is the traditional manual "brucatura". Laborers equipped with ladders, pick the olives by hand collecting them in baskets tied to their waist. Only small family-run operations such as ours can still afford to pick olives by hand, as it is time-consuming, expensive, and very hard work. Olive growers always dreamed of a harvesting machine and many techniques were developed over the centuries, including the simple expedient of just waiting for the olives to drop off of their own accord - but that is the best way to make poor oil, since olives don't all ripen at the same time so that the first batches lay on the ground for weeks, becoming easy prey to rot and parasites.

Olives should be as healthy as possible, unblemished and still fresh when they reach the oil-mill, this is before fermentation sets in. To prevent it, the olives are spread out in layers not thicker than about 10 cm and stored in wire-mesh beds to ensure aeration. Beds can be superimposed provided a gap at least 15 cm high is left in between.

"First cold pressed" is the official definition for olive oil produced by old fashioned stone wheels and hydraulic press as in Pornanino olive mill. Olives are slowly crushed by the stone mill so to emphasize the aroma and the sweetness of the Chianti olives. The olive paste is subject to increasingly high pressures to extract the oil, by this method is not necessary to heat the paste so to maintain all the organoleptic characteristics and reach the highest quality in extra virgin olive oil.

As totally committed and enthusiastic producers, we take great pride in the quality of our olive oil. We care for our olive trees ourselves, hand harvest the olives and cold press them within hours in our own press, then bottle the oil and ship it directly to a selected clientele of gourmet friends around the world.

### **Pornanino proposes:**

#### **Pornanino Extra Virgin Olive Oil**



100% guaranteed top quality, pure unblended natural product, from untreated olive trees. It is thus free of chemical fertilizers and preservatives. The olive groves are located in the Chianti Classico area, at an altitude of 400 mt asl. Each single process, from the hand picking to the cold pressing, is supervised by the owners of Pornanino, where the bottling takes place.  
**(500 ml bottle)**

#### **Pornanino Extra Virgin Olive Oil**



Our Extra Virgin Olive oil is a 100% guaranteed top quality, pure unblended natural product, from untreated olive trees. It is thus free of chemical fertilizers and preservatives. The olive groves are located in the world famous Chianti Classico area, at an altitude of 400 mt above sea level. Each single process, from taking care of the olive groves to hand picking, to cold pressing is supervised by the owners of the Pornanino estate, where the bottling takes place.  
**(100 ml bottle)**

#### **Hot Chili pepper Extra Virgin Olive Oil**



The chilies that will go into our chili flavored olive oil have been organically grown in Tuscany. This excellent chili-flavored olive oil has is perfect drizzled on many dishes. It is great on pizzas, with grilled fish, chicken and pasta dishes.  
**(100 ml bottle)**

#### **Truffle flavoured Extra Virgin Olive Oil**



Our own truffle-flavored olive oil will get its aroma from natural truffles. This truffle olive oil exudes the most superb pungent and delicious flavour, which is the hallmark of really good truffle oil. It tastes amazing in risottos, in omelettes and pasta dishes.  
**(100 ml bottle)**

#### **Modena DOP Balsamic Vinegar**



Aceto Balsamico Tradizionale di Modena made from organically grown grapes and aged for 12 years. Protected by a PDO which means that production is restricted to the Modena district and should be carried out according to rules laid down by law.  
**(100 ml bottle)**

#### **Olive Oil Soap**



Genuine Pornanino Extra Virgin Olive Oil Soap, preserves the rich natural components present in olives and contains antioxidant and anti-aging properties to protect the skin.

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