



P E T R A

## L'ULIVETA DI MARIELLA

Extra virgin olive oil

L'Uliveta di Mariella olive groves are located on the gently-rolling hills of Riotorto, near Piombino in Tuscany, 90 metres above sea level.

The 30% gradient slope and the presence of surface rocks combine perfectly to create a pristine natural environment, and contribute to the development of an extremely natural cultivation system.

The terrain is rocky and calcareous with a clay topsoil.

The olive grove is home to around 500 olive trees, including magnificent century-old trees of the Leccino olive variety and some Frantoio and Moraiolo varieties aged 20 to 80 years.

This particular feature, combined with the type of soil, exposure to sun and altitude, contributes to the production of superior quality extra-virgin olive oil.

The oil has a very fine sensory profile, featuring a strong yet very smooth character - a distinctive attribute that reflects the character of the owner, Mariella. The olive grove is in fact a gift from her husband, Vittorio Moretti, and this oil is a tribute to Mariella's personality and her passion for products that bear a natural closeness to land farming.

L'Uliveta di Mariella is the 'fruit of passion' for the olive tree and the importance given to the most direct and genuine expression of oil, which involves great attention to detail, albeit concentrated in a small plot of land.

*Our yearly production is just over a thousand bottles.*

**Olfactory sensation:** middle fruity

**Flavour:** hints of fresh grass, oregano, almonds

**Taste:** sweet with a slightly spicy, clear after-taste,

**Colour:** green with golden hues

**Acidity (free fatty acids):** 0.20

**Number of peroxides:** 9.2

**Oleic acid:** 78.57%

**Linoleic acid:** 5.02%

**Total polyphenols:** 162 mg/kg



**Bottle size**

500 ml



*Distribuito da*

**Terra Moretti Distribuzione S.r.l.**

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