

In the heart of Tuscan Maremma, a land rich in history and mild climate, the Clementi family has been growing olive trees for decades.



Since 2004 we have been producing our own label of Extra Virgin Olive Oil. On our farm, which stretches over gently sloping hills, we also breed sheep. Thanks to them manure is the major fertilizer and we can reduce the use of chemicals.



From start to finish, the entire process of olive oil production is lovingly carried out by family members.

Gianluca Clementi

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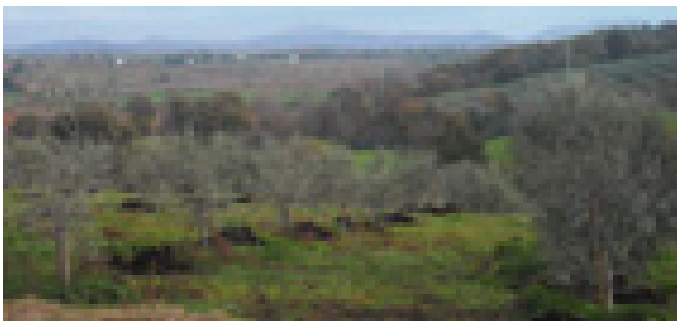
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# Clementi



**EXTRA VIRGIN OLIVE OIL**



The olive grove is composed of over 800 trees consisting of 2 of the most wide spread local cultivars: Frantoio and Leccino. Clementi extra virgin olive oil is their blend (75% Frantoio – 25% Leccino). This proportion leads to an extremely high quality product.

The olives are hand picked before they reach complete ripeness and pressed within 24 hours. This results in an olive oil with very low acidity and outstanding organoleptic features.



OUR EXTRA VIRGIN OLIVE OIL IS A TOP QUALITY OIL,  
HIGHLY NUTRITIONAL AND HEALTHY.

WITHOUT QUESTION IT IS THE MAIN ELEMENT OF  
THE WELL KNOWN MEDITERRANEAN DIET.



CLEMENTI EXTRA VIRGIN OLIVE OIL IS AVAILABLE IN  
TIN CANS AND DARK GREEN GLASS BOTTLES

- TIN CANS are purchasable in three sizes: 5 - 3 - 0,5 litre. This last is a special limited production with only 1000 cans per year produced and each one is numbered.
- GLASS BOTTLES are also of three sizes: 0,75 - 0,50 - 0,25 litre.
- As well we make AROMATIC EXTRA VIRGIN OLIVE OIL: Lemons, Oranges and Rosemary give the olive oil an unforgettable flavour.

