



**Monocultivar
of the Grassi family**

olive-growes since 1563

Greve in Chianti (Florence) Italy

THE OIL PRODUCERS



Grand father OLINTO was born in 1900 and has always lived in the farm of the old village of DUDDA in Greve in Chianti, where he worked as a metayer with his family over seven hectares. He married grandmother ASSUNTA and had two children Annunziata and Rolando. Rolando has continued to take care of the farm following his father's example. In 1982 he became the farm owner with his wife Elena and their children Giacomo and Debora; Rolando Grassi has started to develop his farm with new investments and modernizations, purchasing other lands and modifying the farming techniques. Now the Grassi family farm covers an area of 26 hectares, (between ownership and rental), including 7 hectares of vineyard, 10 hectares of olive-grove, nearly 2 hectares of orchard and the rest wood.

A "BRAVE" CHOICE...

only monocultivar oils are produced

Who knows and appreciates wine, knows very well how many tastes and aromas, can be found among the different types of species of wine and/or denominations.

A white wine originating from the Trentino is different from one of Sicily, such as a Tuscan "Sangiovese" is not equal to the one cultivated in "Umbria"!

Also the oil can do the same considerations but one aspect must be underlined! While the organoleptic feature (characteristics) of a wine derive from the grape-ripening and from a fermentation system controlled by man in a cellar, the taste and flavour of oil depend only on the variety of olive-trees and on the time olives are picked.

The man in the oil-will, during the olive processing, must only divide the oil from pulp and water contained in the olive. No other activity is requested.

Still talking of wine, if we can say that oenology allows to obtain an acceptable wine even with not perfect grapes, in oil technique there is the enormous risk that if olives are not well processed in the oil-will, the result is spoiled and there is no way to find a remedy!

AND NOW LET'S GO BACK TO OIL.

Oil is the only “nourishment-dressing” deriving from a fruit and which is simply created dividing it from pulp and water.

According to tradition, the majority of extra-virgin olive oils on the market are obtained from mixtures of varieties of olives which helped pollination and gave a larger production, but on the other hand presented a ripening which could differ of 50 days or more.

Let's imagine a fruit-dish on the table, full of early-peaches (ripe in early-June) and late-peaches (ripe in late September)!!! If the time of the year is mid July there is not much to choose!!!

Either we eat a fruit too ripe or one certainly sour... and we shall certainly not be “satisfied”.

To pick olives in the right moment of their ripeness has meant for the Grassi family to reshape the olive-proves removing the old trees and planting new ones, putting them in rows of the same variety in order to be able to pick the olives only from the trees which have reached the right-ripening of their fruits.

For the moment the productions stood in on 9 monocultivar oils but the family plans are still expanding and if new varieties will be identified whose oils deserve to be bottled, will be able to enjoy new flavours!!

It has not been and it is not easy to work with this “philosophy”, but we are sure that this is the only way to appreciate the differences of tastes and flavours. This is the only way to speak properly of “terroir”... and the only way to find a “right” oil for every dish!!!



S A M E A D V I C E T O U S E O I L A T I T S B E S T

"Unity is strength!"

It really so! An oil used with certain food gives strength to its flavours and tastes trough Sage, Tomato, Rosemary, Apple, Almond, Artichoke, Cardoon, Berries, Celery, Radish, Fresh Oregano and more!

Using an oil suited to the dish we eat, as choosing the right wine, is just like dressing combining the right colours, fabrics and accessories. When we are on a snow field it is better not to go out wearing a bathing-suit or, when we are at the beach, it is better not to swimming wearing a ski-suit.

Oil is not an accessory of food but a necessary seasoning for its completion. If it is fundamental to emphasize the taste of the food we are going to taste, on the other hand, it can alterate and even spoil the taste of it if we use an oil hot suitable to it.

All this is now clear to use!

Then why are we using the same oil on the “mozzarella” cheese or on a steak? Why do we use for a sole-fish the same oil we use for a lentil soup?

On the other hand we would never think of drinking a Muller Thurgau on a “tagliata with arucola” or a Brunello of Montalcino with a steamed fish.

The reasons of this “unconscious behaviour” are to be found in the poor acquaintance of the product, in the fact that we often ignore the “real taste of olive oil” as we are mostly used to the one on sale in the “large distribution”, which as regard to olive has only a name on their label.



THE TASTING OF OIL

As we say in Italy:

"It is not good what is really good,
but it is good what one likes"

Since a short time ago who worked in the food production field, believed that its quality would be determined by chemical, microbiological and some times even physical controls, and was not absolutely considered the fact that the consumer establishes his liking by judging the flavour, taste or consistency of what he eats and not by its chemical composition.

It is since the early 90s that we are trying to train both the producer and the consumer to a method of sensorial analysis. Only knowing the methods of tasting food and which are the ways to define its qualities and deficiencies, we can have to learn how to choose food.

This with personal liking or unbiased opinions and not thought marketing operations.

Thus the producer must always guarantee quality, sanitary and safety regulations.

The consumer must "be aware" of the product and choose what mostly corresponds to his personal expectations. Oil must be tested with a small glass at a temperature of 28°, in order to get the best of its aromatic characteristics.

There are two different moments in the tasting of oil: first the smelling and second the tasting.

For the smelling of oil one has briefly to inhale, preferably using one nostril at a time, in order to be able to concentrate more.

For the tasting it is better to sip a small quantity of oil to allow first the feeling of sweet, then the one of salt and acid. Finally by inhaling so to help emulsion between oil and saliva, one will be able to feel the pungent, the bitter and the fruit flavour.



PENDOLINO

In the label Giacomo Grassi has written:

“This oil is a compliment to our splendid lands which is characteristic for the many original minor varieties which have long been given by the oil producers the mere role of inseminator, has by me been picked and processed separately obtaining an oil with characters... all to be discovered.”

It is not easy to pick this variety of olives because there are very few trees of Pendolino in our old olive groves.

The custom once was of ones Pendolino tree every 50-80 olive trees and the number was not willingly increased as the yield in oil of this variety is very modest.



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

The origin of Pendolino to be found in the Florence area but it is more current in all the region as it is considered the best inseminator variety. This olive tree is very similar to a willow tree, its flowers are not self-fertilizing, its fruits, long in size and modestly big, grow-ripe all at the same time and fairly early.

CHARACTERISTICS OF THE OIL

The flavour of the Pendolino oil remember unmistakably a bitter almond, which you can also taste in your mouth confirming that this characteristic is probably linked to the type of variety. Beside its sweet flavour, the Pendolino oil is also remembered for its hot, strong and persistent flavour.

SUGGESTED FOOD JOINING

Together with the "Olivo bianco", the Pendolino can very well join dishes with fish, such as chick pea soups with shrimps, tuna and sword fish "carpaccio", raw fishes hors d'oeuvre, shrimps and "zucchini" risotto.

ROSSELLINO

This oil too is born due to the passion for the olive tree and out of curiosity to discover flavours and tastes in the fruits of our varieties including those long considered less important.

The Rossellino is so called due to the colour of its olives which remind, both in shape and colour, the cherries so appreciated by blackbirds.



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

This was a tree known since 1700, with area around the city of Florence. Its flowers are not self-fertilizing and the olives grow ripe early getting that rich "reddish" colour which makes it easy to spot the Rossellino tree in the fields.

CHARACTERISTICS OF THE OIL

This variety of oil is very pleasant and not aggressive in the mouth. It has a clear olive flavour, medium sweet with notes of bitter also reminiscent of "cacao" and slightly spicy aftertaste.

SUGGESTED FOOD JOINING

It is very suitable for the seasoning of cold dishes based on cheese, fruit and vegetables such "carpaccio" with pears and tasty robiola-cheese, pasta with "pesto" or tomato sauce and sweet pecorino, meat carpaccio or veal.

LECCIO DEL CORNO

This variety called “Leccio del Corno” has been spotted for the first time in the San Casciano Val di Pesa town and now can be found in many of our colder olive growing areas.

This is a beautiful, very elegant and practically ornamental tree.

It produces an oil strong in flavours and taste.

Due to its bitter and hot features it differs from other oils obtained in the same environment.



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

The tree of the Leccio del Corno is rather beautiful and is thus often used also in gardens for its large leaves spiral shaped. Its flowers are not self-fertilizing and thus need other varieties (such as Pendolino or Frantoio). The fruits of Leccio del Corno are small, joined as grapes, and grace ripe later than other varieties.

CHARACTERISTICS OF THE OIL

The oil is pleasantly thick with a distinguishing bitter taste of almond and artichoke stalk even on your lips. The flavour is very strong, grassy and together with the Moraiolo variety holds the supremacy for the strong feeling of sour olive.

SUGGESTED FOOD JOINING

It is ideal for the classic dishes of the Tuscan cuisine such as ribollita, steak, roasted meat, artichokes carpaccio, grilled vegetables or "pinzimonio".

MORAIOLO

The olives of the Moraiolo variety are the last to be picked in our valley.

The name is due to the dark colour, practically black (moro) of its olives once they are ripe.



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

The Moraiolo is a variety expanded in all central Italy which, differing from the Frantoio variety, has not spread all over the world due to some difficulties in its cultivation. This is not a strong tree, its branches grow upwards, its flowers are not self-fertilizing, its fruits are round and grow ripe all at the same time and very late.

CHARACTERISTICS OF THE OIL

To the nose the Moraiolo oil can be defined absolutely as the flavour of the real "chian-tigiano" oil. As a matter of fact until the 40s it was the most expanded variety in our surroundings and thus easily marked the flavour of its oil. After the big frosts which marked the second half of 1900, many farmers are no longer growing Moraiolo and thus the taste and flavour of the oil of these hills have changed. Now is the flavour of unripe olive and in your mouth prevail the bitterness of artichoke, cardoon and again the taste of olive. Flavours all very persistent. The hot taste is a back taste and a very strong one thus reminding the feeling of chilli.

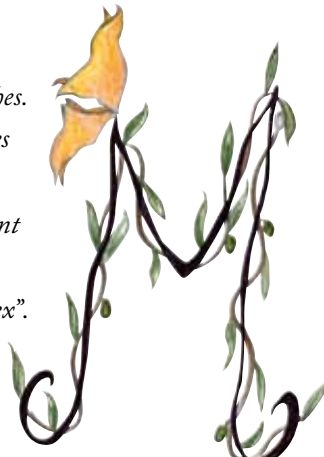
SUGGESTED FOOD JOINING

This oil is very good for the "ribollita", the black cabbage soup, grilled meats and vegetables with sausage, and is absolutely perfect with "cacciucco" (fish soup).

MAURINO

The Maurino is a pollination plant used to fertilize many varieties of olive tree which alone would not be able to produce fruits. Among its many merits there is the resistance to low temperatures and the giving a constant production throughout the years.

It is one of the few oils originated from our cold hills and that perfectly “marry” fish dishes. The oil is appreciated for its intense perfumes which remind typical aromas of the Mediterranean bush, such as sage, mint and rosemary which, as we have said, are particularly appreciated by the “gentle sex”.



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

This olive-tree is native of the hills around Lucca and from there has spread all over Tuscany also because it presents good rural characteristics such as resistance to cold temperatures and "Occhio del Pavone" a mould disease. The flowers are auto-fertilizing, the fruits are very small and get ripe early early.

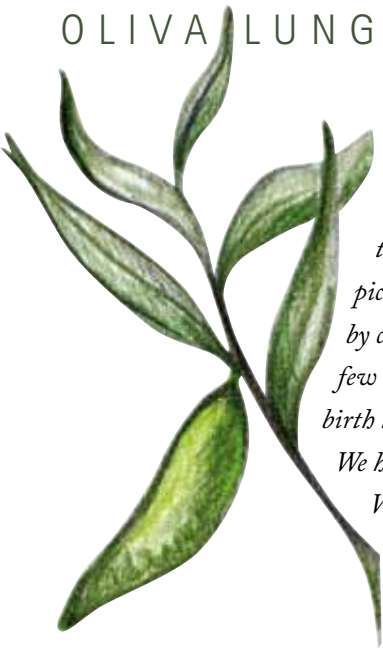
CHARACTERISTICS OF THE OIL

The oil of the Maurino variety strikes for its mostly floral flavours which distinguish it from all of her oils of the Tuscan varieties. It reminds the smell of the gardens in spring and it is even more interesting to realize that both nose and mouth perceive the same fresh feelings. The sensation of green tomato and the back hot taste in your throat are very pleasant.

SUGGESTED FOOD JOINING

The oil of the Maurino variety can find a further valuable feature when joined to "fragrant" dishes such as fennel "carpaccio" with fresh pecorino cheese and orange, cold rise salads, oven baked tomatoes.

OLIVA LUNGA



This oil has been called with the fancy name of “oliva lunga” for the particularity of its lengthened fruits. The biggest among those of our olive tree varieties. The olives, picked from few trees found in our valley only by chance, have been processed in the oil mill few hours after the picking, and have given birth to another type of our monocultivar oils...

We have appreciated it.

What about you?



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

This plant has for the first time been identified on the hills around Florence. It is a tree low but strong. Its flowers are self-compatible and its fruits are particularly big enough to allow a use in the kitchen. The olives get ripe very late.

CHARACTERISTICS OF THE OIL

The taste of the oil is peculiar as it reminds at first a fresh almond immediately followed by grass "garden" and field such as chicory and "radicchio" salad. Very pleasant is the long lasting back hot taste which leaves your month absolutely not greasy.

SUGGESTED FOOD JOINING

If we agree on the general principle that any joining oil/food is successful the more their flavours are similar, the oil of "oliva lunga" is perfect on boiled or sauté vegetables, vegetable soups and meats cooked with vegetables.

OLIVO BIANCO

This oil has its origin due to a story my grandfather told.

Around the 40° he tried to process a lot of picked olives mostly containing fruits from the “Morchiaio” variety, a minor autochthonous variety.

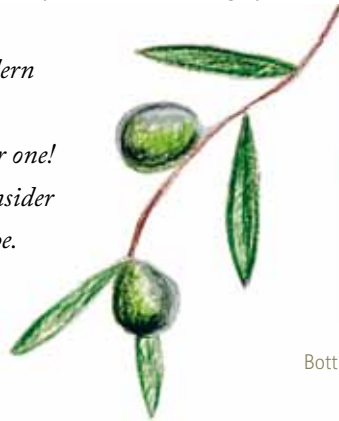
The oil obtained was such a low quality that grandfather decided to graft a much better variety on those olives trees.

I have decided to verify if with the actual modern techniques and methods of olive processing,

it was possible to obtain a different oil, a better one!

The name “olivo bianco” seems perfect if we consider the pearly colours of the olives once they are ripe.

To you will judge!



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

This olive tree was well known even in old times, and due to its role of inseminator of many varieties, it has rapidly spread all over Tuscany. Its flowers are auto fertilizing and very fruitful. Its fruits grow ripe late and not all at the same time. Compared with other varieties olive, this proves to have same resistance to cold.

CHARACTERISTICS OF THE OIL

The flavours of the "olivo bianco" is very strong and remembers red berries and geranium. Once in the mouth is evident the taste of olive and above all you can feel huckleberries and raspberries. You can also feel a hot and persistent back taste.

SUGGESTED FOOD JOINING

Due its particular feeling of fruits and red berry, this oil is suggested for fish, principally for cold or warm fish salads, grilled or stewed prawns, risotto or spaghetti with fish, roasted fishes, row fishes or meats with row vegetables such as "baccelli" or fennels and carrots.



THE OLINTO



*“Giacomo and Debora with their mother Elena,
cultivate the olive grove with the varieties of the Frantoio and Leccino
following the rules of biological agriculture.*

*They have also decided to certify these two monocultivar oils
as DOP products (denomination of origin protected) “Chianti Classico”
as they belong to the territory where this oil is protected
for its particular and interesting characteristics.”*



L'OLINTO

FRANTOIO (oil mill)

The olives of the Frantoio variety, in our valley, are usually picked around mid November. The name derives from the large production of olives it can generally give and for this reason it has been named after the place, the oil-mill, where its fruits are processed.



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

Nowadays the Frantoio is a variety which can be found all over the world and has thus lost its ties with its original territory. This is why even if we find notice of its cultivation in the Florentine area since 1700, none considers it any longer exclusively a Tuscan variety. The plant is very strong and large, its flowers are self-compatible and very fertile while its fruits, long in shape grow ripe late and not all at the same time.

CHARACTERISTICS OF THE OIL

To the nose the oil of Frantoio presents a strong grassy flavours, harmonious and penetrating. When in the mouth the flavour is elegant and remembers the fresh olive, the grass just cut, the bitter of the artichoke-leaf followed by a hot taste in tour throat (that is to say down to your bronchi) that leaves the mouth pleasantly clean.

SUGGESTED FOOD JOINING

On the table of the Tuscan kitchen, the oil of Frantoio, due to its elegant characteristics, can be perfectly joined to "harmonious" dishes such as tomato sauce spaghetti, vegetables minestrone, bread-soups, crostini, steaks, pinzimoni, beaus and all boiled legumes besides classical mixed salads.

L'OLINTO

LECCINO

The olives of the Leccino variety, in our valley, are the first to be picked every year, when they start changing their colour.

*The name derives from the shape of the tree whose leaves remember vaguely those of a Holm-oak (*Quercus ilex*).*



Bottled containing 100 ml

THE MONOCULTIVAR OILS OF THE GRASSI FAMILY



Bottled containing 250 ml

CHARACTERISTICS OF THIS VARIETY

It is not clear the area from which this variety could have originated though many believe it should be Florence. The Leccino plants are very vigorous and wide. The flowers are not auto-inseminating but very fertile. The fruits, egg-shaped, grow ripe all at the same time and very early (same years even in mid-October).

CHARACTERISTICS OF THE OIL

The Leccino oil has a clear flavour of fresh olive when it has been picked at the right level of ripening, and in the mouth it is pleasantly harmonious. The bitter taste remembers the cardoon (bitter-sweet) and the back hot taste leaves no grease in your mouth.

SUGGESTED FOOD JOINING

With the Leccino oil we suggest to season pasta dishes with asparagus and fresh pecorino sauce, all dishes with no fishes or tomatoes, roast-beef and grilled veal, salads with spicy olives and pine-seeds, and is excellent on smashed-potatoes.



Corrugated cardboard with handles

Available for 1, 3 and 4 bottles containing 250 ml



THE PACKAGING

THE PACKAGING



Cardboard box

Available for 3 bottles

containing 100 ml

I monovarietali
della famiglia Grassi
olivicoltori dal 1963
Greve in Chianti (Firenze) Italia

Wooden box

*Available for 6 bottles
containing 250 ml*



THE WOOD PACKAGING

THE PACKAGING



Wooden box
*Available for 8 bottles
containing 100 ml*



Wooden box
with tasting set

*Available with 1 bottle
containing 250 ml
and a tasting glass*



THE PACKAGING



Wooden box
with tasting set
*Available with 2 bottles
containing 100 ml
and a tasting glass*



Wooden box

750 ml bottle, numbered from 1 to 150

On the occasion of 150 years of Italian Unification, we decided to celebrate this birthday by creating a "Magnum" of one variety Leccino.

The choice of this oil is linked the fact that the Leccino is the only varieties present in all regions of Italy, capable of producing, always, from south to north and islands.

Dedicated to those who have sown dreams of unity and freedom, to those who have really grown and made with blood and passion.

To all those who in everyday life continue to believe and to invest in your country proud to be Italian.



SPECIAL EDITION

Opre

The vin santo is more than any product that binds the tradition and history of sharecropping in our territory. Produce of great excellence, the result of a careful work in selecting grapes and of a conscious patience for its aging. Its use was reserved to special occasions and to important people. In our family that passion for this wine has been handed from father to son for more than one hundred years. Opre is a tribute to who before us has shaped with passion and fatigue our hills. Above all it is a homage to our father who with the love for his land and for his family has moulded our conscientiousness.

Opere



THE VINSANTO OF THE CHIANTI CLASSICO

THE VINSANTO OF THE CHIANTI CLASSICO



*Possa la tua vita
lasciare un'impronta
positiva sulla terra.
Possano coloro
che verranno dopo di te
riconoscere
in quell'impronta
un cammino da amare e seguire.*



Wooden box

With bottle containing 375 ml





**Monocultivar
of the Grassi family**

olive-grower since 1563
Greve in Chianti (Florence) Italy

Via Dudda, 33 – 50020 Greve in Chianti FIRENZE
Tel. 335 6892035 – email: giacomo.dudda@libero.it

