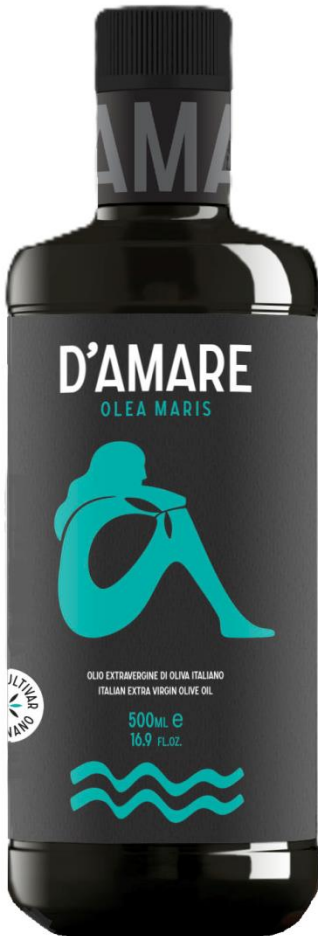


D'AMARE

Monocultivar, certified Organic



MONOCULTIVAR GRIGNANO

A single-varietal extra virgin olive oil made exclusively from Grignano olives grown on our estate. The olives are harvested at their peak ripeness and immediately cold-pressed in our on-site mill. D'AMARE is an oil crafted to captivate, offering a palette of flavours reminiscent of white fruits and citrus—a Mediterranean dream imbued with Venetian elegance and the vibrant hues of the Amalfi Coast.

D'AMARE and OLEA MARIS

D'AMARE is inspired by an eternal feminine figure associated with the sea, love, and olive trees—an imagined mermaid, nymph, or even a goddess. This is our most ambitious project, uniting the Venetian elegance of Grignano olives with the passion and authenticity of Tuscany. The olives, grown in our estate near Castiglione della Pescaia on the Tyrrhenian coast, thrive under the influence of sea salt, wind, and sun, absorbing the vitality of the Mediterranean environment to produce an exceptionally fragrant and healthy oil.

OLIVES AND MILLING

The olives are sourced exclusively from groves on our estate in Maremma, one of Tuscany's most pristine and untamed areas. Here, the Venetian-origin Grignano variety expresses its unique qualities, delivering citrus notes that range from the freshness of lemon to the warmer tones of mandarin.

ORGANOLEPTIC CHARACTERISTICS

D'AMARE features a light yellow colour with green reflections and perfect clarity. It is fresh, aromatic, and harmonious, with subtle hints of green, freshly cut grass, citrus, and almond. On the palate, it delights with a sweet entry, followed by balanced bitterness and spiciness, complementing its aromatic and gustatory nuances.

Region of Origin:	Southern Tuscany, Maremma.
Soil Type:	Rich, clayey plains and shallow, skeletal soils in hilly areas.
Altitude:	0–5 m above sea level.
Varietal Composition:	90% Grignano, 10% Maurino.
Harvest Period:	Early October.
Harvest Method:	Hand-picking.
Extraction Method:	Cold extraction using a two-phase MORI-TEM system.
Filtration:	Filtered with cellulose layers immediately after extraction.
Storage:	Stainless steel tanks under controlled temperatures and nitrogen.

ANALYTICAL DATA

Acidity: Ranges between 0.15% and 0.25%.

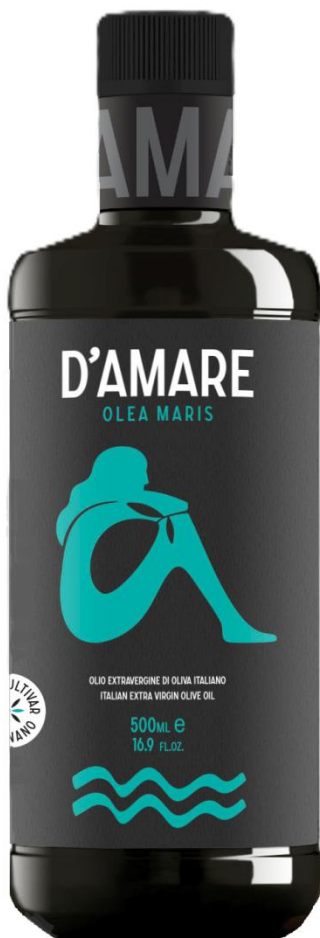
Peroxides: Well below 10 mEq O₂/kg.

Polyphenols: Exceeding 400 mg/kg.



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RECOMMENDED PAIRINGS

- White fish.
- Poultry.
- Vegetable-based risottos and pastas.
- Raw salads featuring pink or variegated radicchio from Verona.
- Greek yoghurt as a healthy breakfast option.

HEALTH BENEFITS

Despite its smoothness, D'AMARE boasts an extraordinary natural polyphenol content. These bioactive compounds contribute to the protection of blood lipids from oxidative stress. The beneficial effect is achieved with a daily intake of 20g of extra virgin olive oil containing at least 5mg of hydroxytyrosol and its derivatives.

Health claim approved by EFSA for olive oil polyphenols (EU Regulation 432/2012 and EC Regulation 1924/2006).

PACKAGING FORMATS

- Screen-printed glass bottles (0.5L, cartons of 6 or 12).
- Screen-printed glass bottles (0.25L, cartons of 12 or 24).

All bottles are equipped with anti-refill caps, compliant with current regulations.

STORAGE RECOMMENDATIONS

Store in a cool, dark place away from heat sources. Optimal temperature: 12–18°C (54-64 °F).

AWARDS

To view all awards won by Frantoio del Casotto dei Pescatori, visit www.oleaprilis.com.

ALLERGENS

Does not contain allergens or GMOs.



SUPER TUSCAN OLIVE OILS - What's a Super Tuscan EVOO?

It is an olive oil produced in Tuscany using locally grown olives but deviating from traditional regional formulas. These oils often incorporate non-indigenous varieties alongside native ones, resulting in perfumed blends that highlight soft, fresh notes while retaining the robust character of Tuscan olives.

The Super Tuscan movement in olive oil draws inspiration from post-World War II Tuscan winemaking, notably when Marchese Mario Incisa della Rocchetta planted Bordeaux varietals at his Bolgheri estate. The groundbreaking Sassicaia wine, released in 1968, and Tignanello (1975) exemplified innovation. Similarly, our 100% Italian olive oils embrace creativity beyond bureaucratic classifications, setting a new benchmark for Tuscan olive oil excellence.