

Giuseppe Marini e Figli



Extra-virgin olive oil catalogue



Marini, a Tuscan olive grower family since 1850

Surrounded by a green belt of wonderful hills and, in the background, the great mountains of the Apennines, our family-owned estate is in Pistoia, in a great harmony between art and nature in the heart of the Chianti area, just thirty kilometers from Florence.

The history of our family began in 1850, with our great grandfather Mariano Marini who, with humility and great dedication, began producing wine and olive oil for the local market.

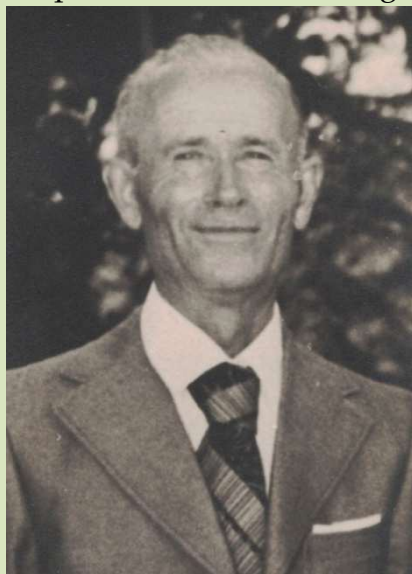
Roberto Marini followed in his father's footsteps and in 1946 decided to purchase the Villa Paternino in Pistoia, where the estate finds today, and the lands which surrounded it, to extend the vineyards, the olive groves and expand the wineries.

Giuseppe, Roberto's son, carried on the family tradition of almost two centuries with the same ideals which led to its birth: hard, passionate daily work, enthusiasm, determination, ethics and humility.

Over the decades the company grew steadily by opening new markets, first in Tuscany and then in the rest of Italy.

At the end of the nineties, Fabio, Laura and Sara Marini, young, far-sighted and raised among the olive groves, joined the company and drove a significant change in quality through the deep renovation of the family's olive groves, the building of an oil mill inside the property and the expansion on international markets. They contributed to the creation of a bridge between tradition and innovation and to the growth of the quality and reputation of the Marini extra-virgin olive oil.

Today, they aim at implementing the olive oil range, by adding lemon evoo and different monocultivar extra-virgin olive oils in a sustainable way, always respecting the soil, our best ally, and the seasonal cycles of nature. The quality of our olive oil is rewarded by consumers and professionals who recognize in our brand consistency of values, sincere passion and the taste of an authentic Tuscany.



Roberto Marini



Left to right the Marini Family: Sara, Fabio, Giuseppe, Gabriella, Laura

Pressing time in our own Oil Mill.

Anticipating the harvest means picking the drupes at the peak of their freshness when they are turgid and tense. From this moment the timing is very important: a careful double washing and immediate pressing; then the kneading, the filtering and the spectacle of the precious liquid that drips.

The olives are pressed within 4 hours with a knife crusher that consists in a series of high speed rotating knives. The pulp is crushed by the impact of the rotating knives and partly by the mechanical action of the olive pit. This process lasts a few seconds and goes on in a continuous loop.

The kneading machine is a steel tank in which helical blades rotate mixing the dough to break the emulsion between water and oil. At this stage, it is important to control the temperature (from 22°C to 25°C) and the duration of the kneading (from 20 to 40 minutes, never more than 60 minutes).

The paste obtained through the two-phase decanter centrifugation process is separated into oil and pomace. The oil is filtered in real time to ensure the lowest possible oxidation. It is then stored in stainless steel tanks under argon to ensure and maintain unchanged the organoleptic qualities of the product. We bottle our oil only upon request, so it is always like freshly squeezed and we use argon to ensure maximum shelf life, thus achieving a high quality product, rich in aromas and intense flavors with very low acidity and peroxide. All our extra-virgin olive oils are very rich in polyphenols (i.e. Vitamin E and K) beneficial for our health.

We chose to have our own oil mill although we are milling our olives only because maximum cleanliness and attention at all stages of the process are essential conditions for us to achieve excellent results.

The aroma has been captured, everything will be returned to the table, intact and rich. Passed through the stove, to embellish a recipe; straight on the plate, raw and alive, to release all its fragrances.



The Marini Family Extra-Virgin Olive Oil Collection





100% Italian Extra-Virgin Olive Oil

Olive cultivars: Leccio, Frantoio, Pendolino, Moraiolo

It has a balanced, clean taste with hints of green almond, and the aromas of green olives, artichoke, mowed grass, and arugula bring out the oil's bright, herbal bitterness. Harmonious and bold.

That bitterness is complemented by a pleasant level of spiciness, creating a well-rounded flavor. Rich, enveloping and warm.

Use this olive oil to enhance a variety of dishes and ingredients, including winter greens, steamed broccoli, cannellini beans, and chickpeas but also seafood and meat when they require a less strong kind of oil.



TOSCANO PGI Extra-Virgin Olive Oil

Olive cultivars: Leccio, Frantoio, Pendolino, Moraiolo

Certified by the Consortium that safeguards each bottle with its signature, by checking the supply chain, which rigorously takes place in Tuscany, from the harvest to the packaging. The guarantee of having an authentic and safe product on your table. The oil undergoes a chemical and sensory analysis (it is submitted to a tasting by a panel of experts designated by the Ministry of Agricultural, Food and Forestry Policies) in order to check its compliance with PGI regulations. A unique cultural heritage of the Tuscan territory safeguarded by the Protected Geographical Indication since 1998.

The oil's bouquet is a blend of sensual fresh fragrances of aromatic herbs, lemon balm, grass, pepper, arugula, artichoke. Green, persistent.

It is well-balanced and combines exceedingly well with grilled dishes, roasts, and savory sauces. And always with vegetables, whether grilled, steamed or sautéed.

Rated by *Gambero Rosso Oli d'Italia* and *Flos Olei*



Extra-Virgin Olive Oil with Lemon

Olive cultivars: Leccio, Frantoio, Pendolino, Moraiolo

This flavoured olive oil is obtained by following an entirely natural process. Whole lemons with their peel are crushed together with the olives during the extraction of the oil giving birth to a rare and fresh tasting olive oil.

Our lemon flavoured olive oil pairs with grilled fish, salads and raw vegetables. We recommend you to try it out on a risotto.

It is a great way to enjoy the fresh taste of lemon without the acidity, and is versatile enough to be baked into a pound cake or drizzled over poached fish.

Rich in Vitamin C and polyphenols.



100% Leccio del Corno Extra-Virgin Olive Oil

Olive cultivar: 100% Leccio del Corno

It has fresh and green scents of grass, spinach and thistle. Pungent notes of olive pulp and semi-sweet unripe tomato. Warm and spicy hints of green hay, alfalfa and green bean.

At the beginning the taste is bitter and powerful: pressed olive, walnut hull, artichoke and fresh vegetable. There are pungent and hot notes of white pepper. At the end: rich and enveloping, sapid and persistent.

A very powerful, bold and spicy oil excellent with meat dishes, in particular red meat.

Rated by *Gambero Rosso* "Oli d'Italia"



100% Leccino Extra-Virgin Olive Oil

Olive cultivar: 100% Leccino del Corno

Delicate and elegant bouquet with hints of freshly picked olives. Light olive fruity. Intense green colour with scents of grass.

Full and harmonious, rich in sweet notes and a light intensity of bitter and spicy in the right balance.

On the palate the oil comes up with light level of fruitiness, excellent balance of bitter and spicy flavours, with hints of fresh almond and slightly sensations of leaf and artichoke.

For its delicacy it enhances the flavor of complex and spicy dishes. Excellent with fish dishes, caprese salad, white meats, vegetables tending to sweetish and fresh cheeses, light dishes in general.



100% Maurino Extra-Virgin Olive Oil

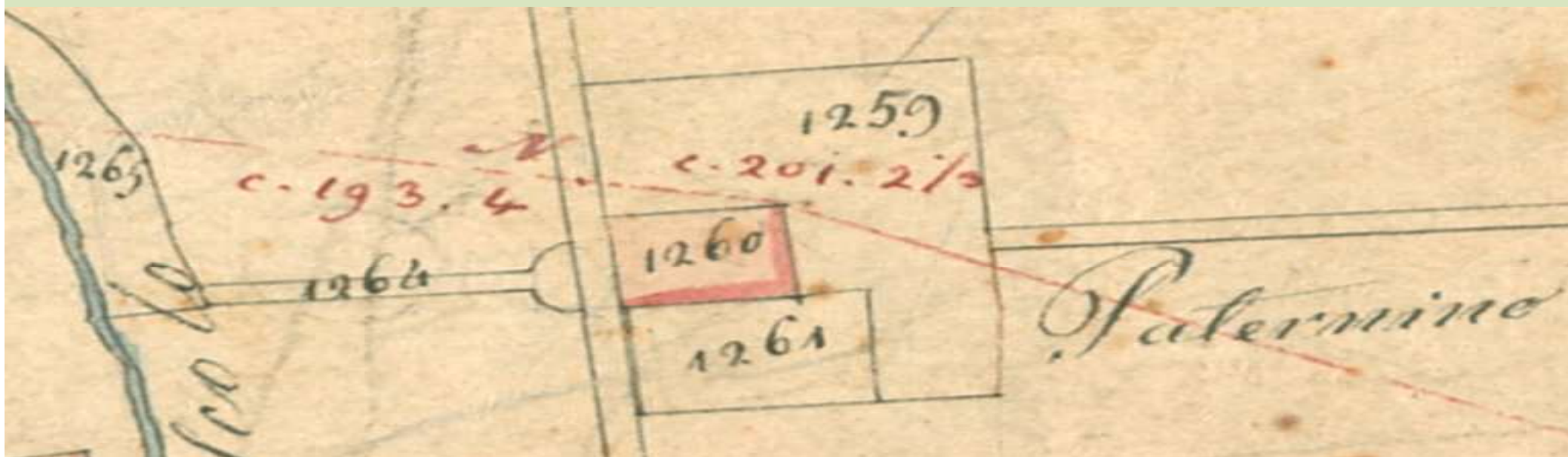
Olive cultivar: 100% Maurino

Oil with very intense characteristics, green and unripe scent of almond, artichoke and chicory.

Full, bitter with a spicy edge and an intense fragrance of green tomato, aromatic herbs and apple. There are pungent notes of white pepper and hints of kale and walnut hull.

Extra virgin olive oil with a great character that can be used in fish soups, white and red meats, salads. It is perfect with raw fish.

Rated by *Gambero Rosso* "Oli d'Italia"



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