

Guided tour of the olive grove

Opening hours

mon-wed-thu
3pm-5pm

Price

15€

Duration

1h

Oil prices

0.25 L	8€
0.5 L	12.50€
0.75 L	16.50€
3 L	50€

Please book the activity at least 7 days in advance.

info@agriturismomarani.com



Thank you and welcome to our estate.

Olive oil and wheat are our main products. Our estate includes 25,000 square meters of hilly terrain dedicated to olive cultivation.

The olive varieties present are: Frantoio, Leccino, Pendolino, Rasara, and Coratina (making up to 10% as permitted by the DOP production regulations).

Our olive groves are managed according to integrated pest management principles.

We prioritize minimally invasive, targeted treatments only when specific issues arise. Instead of reactive measures, we focus on creating a naturally resilient environment by supporting our trees with biostimulants and essential stimulants.

We practice an early harvest, typically beginning by 10th October. Each day's pick is processed immediately at trusted mills under careful supervision. To prevent oxidation and preserve its quality, the oil is stored in an inert atmosphere using argon gas.

We bottle our oil on-site to ensure total quality control.

On the nose, the oil is fresh, with a vibrant fruitiness.

The palate reveals well-balanced, engaging notes of bitterness and pungency, while the bitter almond finish is a classic expression of our local terroir.