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TOSCANO PGI – EVO OIL



COUNTRY
ITALIA



CATEGORY
FOOD



CLASS
CLASSE 1.5. OLI E GRASSI (BURRO, MARGARINA, OLIO, ECC.)

Registration date: 21 / 03 / 1998

DESCRIPTION

Toscana PGI extra virgin olive oil is obtained from the Americano, Arancino, Ciliegino, Frantoio, Grappolo, Gremignolo, Grossolana, Larcianese, Lazzero, Leccino, Leccio del Corno, Leccione, Madonna dell'Impruneta, Marzio, Maurino, Melaiolo, Mignolo, Moraiolo, Morchiaio, Olivastra Seggianese, Pendolino, Pesciatino, Piangente, Punteruolo, Razzaiolo, Rossellino, Rossello, San Francesco, Santa Caterina, Scarlinese, Tondello and other similar olive varieties, which must make up at least 95% of the groves, individually or mixed. Toscana PGI can be accompanied by the following place names: Seggiano, Colline Lucchesi, Colline della Lunigiana, Colline di Arezzo, Colline Senesi, Colline di Firenze, Montalbano and Monti Pisani.

PRODUCTION METHOD

The olives must be harvested directly from the trees, by hand, mechanically or with the stripping method. Before milling, the olives must be washed in water at room temperature; they cannot undergo any other treatment. Only traditional oil extraction methods are permitted in order to maintain the quality of the fruit.

APPEARANCE AND FLAVOUR

Toscana PGI extra virgin olive oil is deep green to golden yellow in colour. The aroma is fruity with hints of almond, artichoke, mature fruit and green leaves. There are evident yet balanced bitter and piquant notes.

PRODUCTION AREA

The production area of Toscana PGI extra virgin olive oil is within the entire territory of the Tuscany region.

HISTORY

Olive cultivation in the production area of Toscana PGI extra virgin olive oil dates back to at least the VII century B.C., although it did not become of real importance to the local economy until the end of the Middle Ages, following an incentive policy for the cultivation of olives put in place by the Medici family. Cultivation continued to expand up until the beginning of

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the XVIII Century, at which time 58,000 barrels were being produced in the Grand Duchy of Tuscany. Production continued to expand and increase during the XIX and XX centuries.

GASTRONOMY

Extra virgin olive oil is highly perishable and must be stored correctly in order to maintain its organoleptic characteristics. It should therefore be kept in a cool, dark place at a temperature between 14 and 18°C, away from heat sources and other foods that release strong odours. Toscano PGI extra virgin olive oil is best used in its natural state as a condiment for traditional regional pulse soups, cooked or raw vegetables and bruschetta. It is also excellent for using in traditional Tuscan cakes and desserts.

DISTINCTIVE FEATURES

Toscano PGI extra virgin olive oil is characterised by a maximum acidity of between 0.5 and 0.6 g per 100 g of oil, depending on the geographical reference, and a polyphenol level that is higher than 60 ppm.

REFERENCE BODY



CONSORZIO PER LA TUTELA
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INSPECTION BODY



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ECONOMIC INDICATORS



OPERATORS
10952



PRODUCTION (KG)
2,556,154



TURNOVER (MLN €)
20.40



SURFACE (HA)
64,305

DATA PRODUCTION - TIME SERIES

Year	Production (kg or lt)	Turnover (mln €)	Export (mln €)
2016	2,556,154	20	29
2015	2,445,290	18	26
2014	2,372,240	17	18
2013	3,588,235	25	24
2012	2,933,474	20	20
2011	3,654,942	19	21
2010	3,908,886	20	23
2009	4,362,302	22	27
2008	2,659,553	16	23
2007	2,748,750	21	27
2006	3,352,090	23	28



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM

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A Ministry of Agriculture (Department of competitive politics, agri-food quality, horse and fishery; General Direction of quality agri-food and horse promotion) co-financed project by M.D 93007 of 12/23/2014.

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