



The authenticity of Tuscany
Reggello - Florence

ALBERTO MONTIGIANI

"To love one's work, which unfortunately is the privilege of few, is the best approximation to happiness on earth".

I have been dedicating sacrifices and dreams to my passion since my childhood in my home territory. Reggello is the 'home' of one of the oldest traditions of Italian olive growing. Here I conduct operations spasmodically seeking to associate my name with the concept of quality, in a harmonious bond with the land towards which I have always nurtured a strong sense of responsibility and protection.

I have embraced the ambitious mission of promoting change in the level of perception and general knowledge of the product. I would like to bring people closer to this world, raise their awareness and give them the tools they need to recognise the quality within an oil.

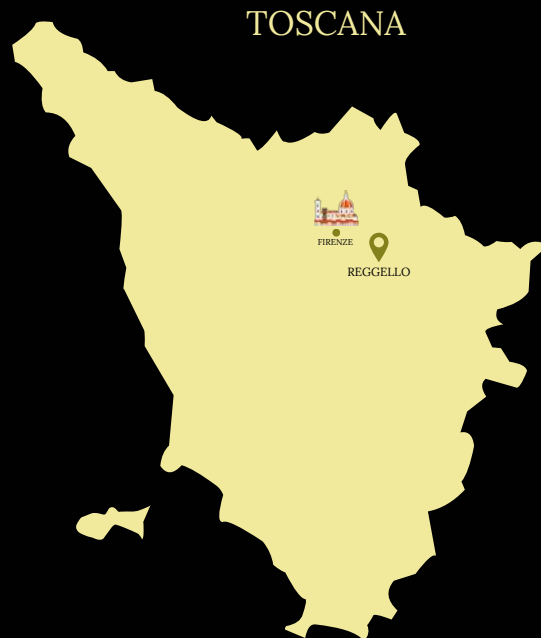


REGGELLO

The municipality of Reggello, in the province of Florence and heart of Tuscany, extends from the base of the Arno Valley to the mountains of Pratomagno.

Olive groves have been present here since the 14th century and represent a necessary and essential element in the interpretation of the territory as well as characterising the landscape. The soil produces an excellent oil, renowned for its low acidity and peculiar organoleptic characteristics, due to the altitude, very low limestone content and high quartz content.


The olive trees are mostly of the frantoio, leccino, morellino type and in the minority pendolino. The classic Tuscan cultivars.



DECISO

Cultivar: Predominance Frantoio with Moraiolo

To the nose: vegetable notes, freshly cut grass

Bitter: 

Spicy: 

Fruity: 



Structured and full-bodied, its persistent bitter character represents the perfect identification of Tuscan oil. Made from first-pressing green olives.



Suggested pairings

tuscan bruschetta, meat tartare and grilled steak or boiled meat

Montigiani





OLIO EXTRAVERGINE D'OLIVA



DECISO

Mantippani

GRATTO
FRITTO

100%
ITALIANO

GRATTO
FRITTO

DELICATO

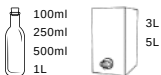
Cultivar: Predominance Leccino with Frantoio

To the nose: medium fruity, thistle and artichoke

Bitter: 

Spicy: 

Fruity: 



Light, soft and fruity notes envelop the palate. Made from late-ripening olives.



Suggested pairings

fish dishes, white meats and salads

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BIOLOGICO

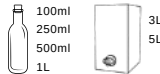
Cultivar: Frantoio, Moraiolo and Leccino in equal parts and Pendolino

Al naso: intensely green fruity

Bitter: 

Spicy: 

Fruity: 



An intense scent of green and the pungent flavour of a certified organic selection. The four cultivars that make up the blend provide perfect harmony and elegance.



Suggested pairings

velvety soups, hummus and legume soups

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OLIO EXTRAVERGINE D'OLIVA

BIOLOGICO

ITALIA

100% ITALIANO

ALTER EGO

Cultivar: Frantoio and Leccino in equal parts

To the nose: vegetable notes, freshly cut grass

Bitter: 

Spicy: 

Fruity: 



Gentle and fruity tones, versatile and universal, pleasant to the palate. The selection that everyone likes and that lends itself to the most diverse uses.



Suggested pairings

spelt and rice salads, ricotta cheese based desserts

Montigiani



Olio Extravergine d'Oliva

alter
ego

Montignani

Estratto a Freddo | 100% italiano
Reggello - Firenze

VALORI NUTRIZIONALI
per 100 ml di prodotto

Energia	3404 KJ/820 Kcal
Grassi	92 g
di cui saturi	14 g
di cui monoinsaturi	72 g
di cui polinsaturi	6 g
Proteine	0 g
Zuccheri	0 g
Fibra	0 g
Sodio	0 g

Prodotto da olive mature
e lavorate a regola d'arte
Reggello - FIRENZE
T 053 4697111

Conservare in luogo
e al riparo dalla luce

DA CONSUMARSI PRIMA
DI APRILE 2011

LOTTO
4-21
1

DIAMOND

Cultivar: depend on the year*

To the nose: intense green fruitiness, artichoke and almond

Bitter: 

Spicy: 

Fruity: 



It expresses the maximum power and elegance of the terroir. This selection, available in a limited edition, is the farm's 'jewel in the crown'.

*A careful selection of olive trees and olives plant by plant according to their exposure and health status and the most 'performing' cultivars from year to year.



Suggested pairings

winter vegetable creams, grilled meats, beans and legumes baked in a flask





ESTRATTO A FREDDO

DIAMOND

100% ITALIANO

MOZZA D'ORO

EXTRAVIRGIN



Botanicals: juniper, iris, cardamom, Montigiani Bio evo oil + 4 secrets

Method: London Dry

VOL: 42°

The world's 1st London Dry Gin distilled with organic extra virgin olive oil. A gin with a long, round taste, in which the fattiness of the oil particles becomes a unique and essential feature in the interpretation of the product.

The result is a harmonious, less 'dry' gin than the usual London Dry.

It is exalted at the end of meals, perfect to be served during aperitif and after dinner, ready to impress even on the table in combination with gourmet dishes or signature pizzas.





DESTILLATO DA
OLIVA EXTRAVERGINE
PIEMONTE

MADE IN ITALY
FRUITO A FREDDO

REGGIO EMILIA

EXTRAVIRGIN

Montigiani

MILANO - 2012 - MONTECASSINO

Montigiani



www.montigiani.it

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