

The authenticity of Tuscany

Reggello - Florence

ALBERTO MONTIGIANI

"To love one's work, which unfortunately is the priviledge 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
Montignani

DELICATO

Cultivar: Predominance Leccino with Frantoio

To the nose: medium fruity, thistle and artichoke

Bitter:

Spicy:

Fruity:

100ml
250ml
500ml
1L

3L
5L

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



Suggested pairings

fish dishes, white meats and salads

Montegiani


DELICATO
OLIO EXTRAVERGINE DI OLIVA

BIOLOGICO

Cultivar: Frantoio, Moraiolo and Leccino in equal parts and Pendolino
Al naso: intensely green fruity
Bitter:
Spicy:
Fruity:

100ml
250ml
500ml
1L

3L
5L

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

Montegiani


BIOLOGICO
OLIO EXTRAVERGINE D'OLIVA

ALTER EGO

Cultivar: Frantoio and Leccino in equal parts
To the nose: vegetable notes, freshly cut grass
Bitter:
Spicy:
Fruity:

250ml
500ml

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
Montagliani
Estratto a Freddo | 100% Italiano
Reggello - Firenze

DIAMOND

Cultivar: depend on the year*
To the nose: intense green fruitiness, artichoke and almond
Bitter:
Spicy:
Fruity:

250ml

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

Montigiani




DIAMOND
ESTRATTO A FREDDO
100% ITALIANO

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.





Montigiani


EXTRAVIRGIN
Montegiani
REGELLO - FIRENZE
OTTENUTO DA
OLIO EXTRAVERGINE
DI OLIVA
BOTANICO
TOSCANO
ESTRATTO A FREDDO
L'ORIGINE DEL GUSTO

Montigiani



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