

PLAN

Visit with tasting

Through the guided tour of our mill , we want to bring the visitor closer to the world of oil, showing him how to produce a high quality oil and making him taste the authenticity of our products.

During the visit we present our company and illustrate the various stages of the olive processing showing the various productions rooms and, on request, the bottling and oil storage facilities .

At the end of the visit a tasting of at least 2 types of oil or a platter of bruschetta, tuscan croutons, cold cuts and cheeses accompanied by honey and jam, all produced by local farms, is carried out in the sales point.

VISIT WITH TASTING OF TWO OILS € 12

VISIT WITH TASTING OF CHOPPING BOARD € 18

The oil mill

Over 50 years of passion for extra virgin olive oil

Our Company is a cooperative established in 1962 which brings together about 550 members from the valdorcchia area. Most of them are small companies and the crops are typical tuscan ones (Olivastra, Leccino, Moraiolo, Correggiolo) .

The cooperative has two modern continuous cycle processing plants of the Perialisi company (leader company in the sector) with an hourly capacity of about 70q/hour (the bigger plant has 6 kneaders of 8 q each while the smaller one has 4 kneaders of 6 q) this is called a continuous cycle precisely because the olives enter the hopper continuously, by activating a simple button they go through various phases until the oil comes out of the separator without ever leaving the system. The processing is carried out at a controlled temperature not exceeding 27 °. Therefore we can speak of a cold extraction: it is a two phases processing that is to say, no water is added during the process.

The company works on average around 15.000-18.000 q of olives for each olive campaign, but this can vary considerably from one year to the next due to natural elements such as climatic conditions or by oil fly attacks .



COOPERATIVA OLEIFICIO VAL D'ORCIA
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The stages of processing

100%italian oil: healthy, controlled , sustainable

- **Entry of the olives into the external hopper:** the olives are harvested by hand or with the aid of a vibrating machines are deposited by the manufacturer in the company's gray crates and after weighing a document is drawn up containing information about the producer, the types of olives (organic, tuscan IGP, DOP terre di Siena, italian, etc) and the number of the crates (this is essential because it allows us to link the crate number to the producer).
- **Defoliation:** at the top, on the hopper an aspirator is placed which removes the leaves and send them through the white tube into an external trailer. The leaves are disposed of as a vegetable amendment on the member's land.
- **Washing:** the olives fall into the washing machine and after washing they are pushed into the crusher.
- **Crushing:** inside the machine there is a mechanical shaft equipped with jointed beaters (hammers) which crush the whole olive creating a kind of pulp.
- **Kneading:** the olive paste is pushed by a pump into a transparent glass tube and from here each kneader is filled. The malaxer consists of a stainless steel tank in which a central axis equipped with blades, also in steel, is placed, which rotates continuously and serve to mix the dough and make a temperature homogeneous. After 30/40 minutes, depending of the type of olive, the oil begins to surface and at this point the pasta is ready for the next phase.
- **Centrifugal extraction:** from the kneader, the pasta is pushed to the extractor which, by centrifugal force, separates the solid part (stone, peel, part of the pulp) from the liquid part (water and oil). The cooperative has a plant for the recovery of the core which is used as fuel for heating, as it has a very calorific value.
- **Separation:** it is the last phase of the process and the oil is separated from the water through the separator (which always works by centrifugal force). The machine has two outlets, at the front for the oil and at the back for the water which ends up together with the other residues in some underground storage tanks.

There is no waste in the processing, given that both the stone and the pomace (solid part of the olive and vegetation water) are recovered, which is sent to a biodigester for the production of electricity.

Contact us on +39 0577887184 for information on timetables and to book a visit with tasting .



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