PODERE

MONTEBORNIOLI


A MANO
BIOLOGICO
TOSCANO!
OIL TOURISM AND ENOTOURISM IN TUSCANY

PODERE
MONTEBORNIOLI

Organic Extra Virgin Olive Oil

Organic Wine

Organic Honey and Bee Products

WHO I AM
My name is Giovanni Viviani, I was born in Florence but I live in Montespertoli, a small town I chose because of my desire for life in the countryside. After graduating from the Faculty of Agriculture at the University of Florence, I started my career as a consultant, observing and analysing the world of agriculture and the companies involved from a technical point of view. In my spare time, together with friends who owned land, I moved on to the operational side and eventually the first five hives arrived. This is how it all began: a certified organic apiary with about 320 hives in production, based in Montebornioli, a cluster of houses in the municipality of Montespertoli, with 24 hectares of land, including an olive grove of 750 trees and a small vineyard of 4,000 m2.
This is PODERE MONTEBORNIOLI. The studies carried out have been put into practice in the organic cultivation and breeding method: all the farm's products are certified organic, based on the idea of preserving what surrounds us and respecting natural cycles by interacting without stressing the ecosystem.

WHERE WE ARE
Montebornioli: we are located on the north-north-eastern slope of a small ridge that runs vertically from Via Colle San Lorenzo towards the Pesciola stream. A representative cross-section of the geography of the area, among vineyards, olive groves, arable land on the valley floor, woods and riparian vegetation. The property looks like a terrace with the Pieve di San Piero in Mercato on one side and the Castle of Aliano on the other... a drawn postcard becomes a real landscape.

BUSINESS PHILOSOPHY
Our philosophy is to make the most of what surrounds us, the fruits of the farm and its breeding, while respecting the land, using the organic method as our working method. Quality and respect are our principles.

OLIO EXTRA VERGINE DI OLIVA BIOLOGICO

Our extra virgin olive oil is obtained exclusively from our farm olives, cold pressed within 24 hours of harvesting to preserve the quality of the olive intact and filtered directly upon exit. A blend of Leccino, Frantoio, Rossellino and Moraiolo olives is used to preserve the tradition of the area and its Tuscan character.
About 750 trees are cultivated on land facing north-east at an altitude of 180 metres above sea level. The agronomic practices adopted aim to respect the cultivation of the tree and the development of the olive itself, without invasive interventions or excessive inputs.

Our oil has an intense green colour and a fruity taste, with a hint of almond and a fresh, herbaceous aroma. Its flavour is balanced between bitter and spicy, perfect for enhancing typical Tuscan dishes such as bruschetta, soups and salads, and for adding flavour and character to any dish.

50 cl. Can

100 cl. Can

5 l. Bag in Box

VINO BIOLOGICO

Our wine is produced from grapes harvested by hand in the small estate vineyard of about 4000 square metres. We produce a red IGT TOSCANO and an IGT ROSATO.
The winery's style is to produce fresh, young wines without long ageing.

VINO ROSSO
IGT TOSCANO BIO

vol:14%

2023

Predominantly Sangiovese and minor local vines (Colorino, Canaiolo, etc.).

Stainless steel tanks with temperature control.
Maturation in the bottle.

Marasca cherry with herbaceous and vegetal notes.

Classic Tuscan aperitif wine with platters of Tuscan cold cuts and cheeses; first courses with game and white sauces.

75 cl. Bottle

75 cl. Bottle

VINO ROSATO
IGT TOSCANO BIO

vol:14%

Predominantly Sangiovese and minor local vines (Colorino, Canaiolo, etc.).

Drained; stainless steel tanks with temperature control.
Maturation in bottle.

Cherry,
wild strawberry.

Excellent as an aperitif, goes well with platters of Tuscan cold cuts and cheeses; blue fish.

MIELE BIOLOGICO E PRODOTTI DELL'ALVEARE

The company manages about 320 beehives under an organic regime, moving nomadically between the production areas within the Tuscany region.
Different types of honey and bee products such as propolis, pollen, wax and beeswax are produced according to seasonal trends.
The production can vary from year to year, which guarantees its genuineness and quality.
In addition to the basic production of Acacia, Chestnut, Millefiori, Sulla and Linden, other types of honey are added, based on availability, such as: Heather and Honeydew.

ORGANIC HONEY
Given the nature of the activity, it seems difficult to speak oforganic honey... Bees fly, where they go, what they find... The focus is on the choice of foraging areas, the quality of the environment and the products used to manage the hives, such as sanitary treatments in accordance with the specifications for organic products and the total absence of pesticides and antibiotics. At no point in the production process is any treatment used that could alter the honey's nutritional properties. This working method goes hand in hand with the search for quality honey, which is not modified or pasteurised, but simply extracted and filtered using mechanical processes.

Our honey is mainly produced in the provinces of Florence, Siena, Pistoia and Pisa.

1 kg. Jar

500 g. Jar

250 g. Jar

125 g. Jar

40 g. Jar

LE NOSTRE TIPOLOGIE DI MIELE

ACACIA HONEY
Characteristics: generally liquid, never fully crystallised.
Colour: Light colour, almost colourless to straw yellow.
Smell: floral, typical of honey, new wax, slightly fruity, of the flowers of the plant itself.
Flavour: decidedly sweet, with a very slight acidity, very delicate, not very persistent, with no aftertaste or strong notes. Vanilla, confectionery, almond.
CHESTNUT HONEY
Characteristics: generally liquid due to its high fructose content.
Colour: dark amber with reddish-brown reflections.
Smell: intense, not very sweet, bitter, very persistent.
Flavour: very strong, decisive, with a bitter aftertaste.
SULLA HONEY
Characteristics: tends to crystallise spontaneously and finely in a short time;
Colour: straw yellow when liquid; white to light beige when crystallised.
Odour: weak intensity.
Flavour: medium sweet, tending to sour and not very persistent, vegetal, green vegetables, hay, fresh nuts, with a fruity, date component.
LIME-TREE HONEY
Characteristics: Lime honey is crystallised with coarse, irregular crystals.
Colour: light amber to amber with yellow-green reflections when liquid; ivory to beige when crystallised.
Smell: medium to strong intensity
Flavour: menthol, balsamic
WILDFLOWER HONEY
Characteristics: unique, depending on the characteristics of the area where it is produced, the time of year and also the season. In this specific case, it includes different types of herbaceous flowers, mainly leguminous, such as clover, lucerne, sulla and various other wild flowers.
HERBAL HONEY
Characteristics: cloudy even when liquid, it crystallises quickly. It is dark amber in colour with reddish reflections when liquid and orange-brown when crystallised.
Smell: medium intensity, with hints of caramel, boiled sugar and ground coffee.
Taste: persistent in the mouth, toffee, tamarind, cream caramel, aromatic wood, liquorice.
HONEYDEW HONEY
Characteristics: generally liquid, very dense
Colour: very dark, almost black
Flavour: less sweet than nectar, malt, prune, yeast.

POLLINE E PROPOLI

ORGANIC POLLEN: Pollen is the male element of the flower collected by bees. After kneading it with honey, they attach it to their hind legs and transport it in the form of small, coloured balls. It contains many nutrients such as proteins, amino acids, lipids, carbohydrates, water, vitamins, enzymes and trace elements. During storage, it is dehydrated to prevent possible degeneration. Thanks to its composition, it is used as a natural supplement to strengthen the body.

ORGANIC PROPOLIS in Solution: This is a food supplement used as a natural remedy during the cold season to protect the throat and upper respiratory tract. It is practically a "natural antibiotic" due to its antibacterial, antiviral and immunostimulant properties.

100 g. Jar

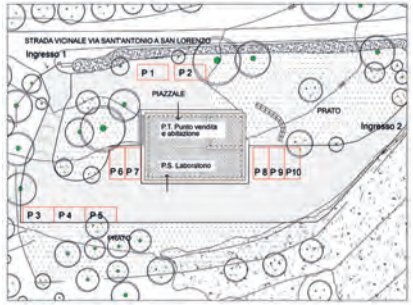
20 ml. Flacon

Organic Propolis in hydroalcoholic solution:
composition Propolis 30%, alcohol 55% water.

Organic Propolis Hydroglycerine Solution (without alcohol):
Propolis 30%, water and vegetable glycerine.

Map of Podere Montebornioli

Podere Montebornioli is part of the oil tourism and enotourism circuit.
Guided tours of the estate can be arranged by appointment. You can see the nature around the vineyards, the olive groves and the beehives.
It is also possible to taste our products, oils and wines. Parking is available on the site.



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