



**SALTAPOGGIO**  
Natural Imprint

## Why is my oil called Saltapoggio?

The production areas of my oil are small portions of hilly terrain around Bagno a Ripoli, Settignano and Fiesole, near Florence. I have chosen these olive groves for their location and their vocation. They are not one next to the other, indeed in some cases, they are several kilometers apart. So hopping from one hill to the other I prune, collect and control. So, it came quite natural for me to call this extra virgin olive oil, SALTAPOGGIO (Hop the hill in Italian).



## The oil I produce

bears an imprint, my own; the imprint of my experience and knowledge of the olive tree, and of my passion for oil. What for? To let people know that everything in this bottle of extra-virgin olive oil, comes entirely from the work of my hands.

*Edo Bichi*



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# EXTRA VIRGIN OLIVE OIL

TUSCAN  
PRODUCT



## My factory

An olive tree takes a full year to complete its cycle of production and to yield its precious fruit, the olive. My job is to keep intact this cycle and its habitat, providing the olive trees with the assistance and the care needed to cultivate them at best. The varieties of the Saltapoggio groves are typically Tuscan: mainly Moraiolo and Frantoio, as well as Leccino and Pendolino.



## My office

My work is aimed at keeping alive the primary values of harmony and integrity of the plant. The intent of my agronomic approach is to seek and respect the balance between production and vegetative development, ensuring a rich ecosystem, vital and as natural as possible.