

Olivo Extravergine di Oliva

**Olive-groves extension** ☐

30 Ha.

Height:

200/350 mt. s.l.m..

Olive varieties:

Frantoio e Leccino.

Picking method:

Manual picking. Transport in perforated cases to avoid olives heating up.

Extraction system:

Cold extraction within 24 hours from picking in a non-stop plant.

Preservation:

In steel tanks, away from heat and light.

Bottling:

After a short settling and a prior filtering by letting the oil fall through a cotton filter.

☐ MAIN FEATURES

Colour:

Clear, of a green color with golden hues.

Total acidity:

0,23 g/l

Bouquet:

Decided olive perfume, delicate.

Flavour:

Fruity, moderately spicy, with rennet hints, medium high fluidity.