

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **EXTRA VIRGIN OLIVE OIL 2010**

#### **ORGANIC FARMING**

- 1) Olives: Frantoio 70%; Leccino 20%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: 6 November – 3 December 2010
- 3) Yield for tree: 5,5 kg olives
- 4) Storage of olives: in perforated boxes for no longer than 36/48 hours before pressing
- 5) Pressing: cold – crushed and cold pressed under protection of nitrogen
- 6) Storage of oil: in stainless steel vats
- 7) Production: 10750 Kg of olives; 1566 Kg of oil; a yield of 14,57%  
100% from estate olive trees
- 8) Bottled: 15-16 December 2010. Produced N°700 bottles of 0,5 lt. – N° 1183 bottles of 0,75 lt. and some tins of L.3 – L.1 – L.0,25
- 9) As the oil has been only lightly filtered some deposit of organic matter may occur
- 10) Oleic acidity: 0,22%
- 11) Recommended for consumption: before December 2012. However the unique qualities of extravirgin olive oil are more pronounced the younger it is.
- 12) The first year in bottle: 1984. The production was interrupted because of damage caused by the freeze of the winter of 1985 and resumed in 1988 in small quantities. There was no harvest in 1991 due to damage caused by spring frosts.