

FATTORIA SAN GIUSTO A RENTENNANO

EXTRA VIRGIN OLIVE OIL 2011

ORGANIC FARMING

- 1) Olives: Frantoio 70%; Leccino 20%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: 26/10/2011 – 05/11/2011
- 3) Yield for tree: 7 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: 3.555 Kg of olives; 501,50 Kg of oil; a yield of 14,20%
100% from estate olive trees
- 8) Bottled: 28 November 2011 . Produced N°900 bottles of 0,5 lt.
- 9) As the oil has been only lightly filtered some deposit of organic matter may occur
- 10) Oleic acidity: 0,25%
- 11) Recommended for consumption: before December 2013. 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.