

FATTORIA SAN GIUSTO A RENTENNANO

EXTRA VIRGIN OLIVE OIL 2016

ORGANIC FARMING

- 1) Olives: Frantoio 80%; Leccino 10%; Moraiolo 7%; Pendolino 3%
- 2) Harvest : from 21/10/2015 to 11/11/2015
- 3) Yield for tree: 4,3 kg olives
- 4) Storage of olives: in perforated boxes for no longer than 24/36 hours before pressing
- 5) Pressing: cold – crushed and cold pressed under protection of nitrogen
- 6) Storage of oil: in stainless steel vats
- 7) Production: 7,257 Kg of olives; 842 Kg of oil; a yield of 11,6%
100% from estate olive trees
- 8) Bottled: December 2016 . Produced n. 500 bottles of 0,50 – n. 680 bottles of 0,75 n. 150 bottles of 0,25 lt
- 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 2018. However the unique qualities of extravirgin olive oil are more pronounced the younger it is.
- 12) The first year in bottle: 1984.