

# FATTORIA SAN GIUSTO A RENTENNANO

## EXTRA VIRGIN OLIVE OIL 2018

### ORGANIC FARMING

- 1) Olives: Frantoio 80%; Leccino 10%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: from 25/10/2018 to 19/11/2018
- 3) Yield for tree: 6,8 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: 11515 Kg of olive; 1605 Kg of oil; a yield of 13,93%  
100% from estate olive trees
- 8) Bottled: January 2018 . Produced n. 908 bottles of 0,50 – n. 1.059 bottles of 0,75 - n. 99 bottles of 0,25 lt
- 9) As the oil has been only lightly filtered some deposit of organic matter may occur
- 10) Oleic acidity: 0,25%
- 11) Recommended for consumption: before December 2020. However the unique qualities of extravirgin olive oil are more pronounced the younger it is.
- 12) The first year in bottle: 1984.