

# FATTORIA SAN GIUSTO A RENTENNANO

## EXTRA VIRGIN OLIVE OIL 2019

### ORGANIC FARMING

Unfavourable climate conditions during the month of May with unusually low temperatures hindered pollination so badly, that the ensuing harvest was too scarce to allow marketing of the product.

- 1) Olives: Frantoio 80%; Leccino 10%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: from to 26<sup>th</sup> October to 15<sup>th</sup> November 2019
- 3) Yield for tree: 3,9 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: 2286 Kg of olives - 100% from estate olive tree  
287 Kg of oil; a yield of 12,55%
- 8) Bottled: 12<sup>th</sup> December 2019
- 9) Produced n. 270 bottles of 0,75
- 10) As the oil has been only lightly filtered some deposit of organic matter may occur
- 11) Oleic acidity: 0,4%
- 12) Recommended for consumption: before December 2021. However the unique qualities of extravirgin olive oil are more pronounced the younger it is.
- 13) The first year in bottle: 1984.