

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **EXTRA VIRGIN OLIVE OIL 2009**

#### **FROM ORGANIC AGRICULTURE**

- 1) Olives: Frantoio 70%; Leccino 20%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: 3 November – 20 November 2009
- 3) Yield for tree: 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: 81 ql. of olives; 12,62 ql. of oil; a yield of 15,71%
- 8) Bottled: December 2009. 600 bottles of 0,5 lt. – 1155 bottles of 0,75 lt.
- 9) Some deposit of organic matter may occur
- 10) Oleic acidity: 0,22%
- 11) Recommended for consumption: before December 2011. 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.