

# FATTORIA SAN GIUSTO A RENTENNANO

## EXTRA VIRGIN OLIVE OIL 2012

### ORGANIC FARMING

- 1) Olives: Frantoio 70%; Leccino 20%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: 06/11/2012 – 17/11/2012
- 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: 5.462 Kg of olives; 740,8 Kg of oil; a yield of 13,74%  
100% from estate olive trees
- 8) Bottled: . Produced N°100 bottles of 0,25 – n. 500 bottles of 0,50 – n. 480 bottles of 0,75
- 9) As the oil has been only lightly filtered some deposit of organic matter may occur
- 10) Oleic acidity: 0,20%
- 11) Recommended for consumption: before December 2014. 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.