

FATTORIA SAN GIUSTO A RENTENNANO

EXTRA VIRGIN OLIV OIL 2017

ORGANIC FARMING

- 1) Olives: Frantoio 80%, Leccino 10%, Moraiolo 7%, Pendolino 3%
- 2) Harvest: from 27/10/2017 to 10/11/2017
- 3) Yield for tree: 2,9 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: 3616 kg of olives; 548 kg of oil; a yield of 15,20%, 100% from estate olive trees
- 8) Bottled: 27-28/11/2017. Produced: N° 285 bottles of 0,75 – N° 476 bottles of 0,50 – N° 100 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 2019. However the unique qualities of extra-virgin olive oil are more pronounced the younger it is
- 12) The first year in bottle: 1984