

# FATTORIA SAN GIUSTO A RENTENNANO

## EXTRA VIRGIN OLIVE OIL 2020

### ORGANIC FARMING

A favourable season on the whole. Perfectly healthy olives gave birth to an oil of very good quality indeed.

- 1) Olives: Frantoio 80%; Leccino 10%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: from 28<sup>th</sup> October to 18<sup>th</sup> November 2020
- 3) Yield for tree: 6,1 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: 11.345 Kg of olives - 100% from estate olive tree  
1.416 Kg of oil; a yield of 12,48%
- 8) Bottled: 28<sup>th</sup>-29<sup>th</sup> December 2020
- 9) Produced n. 926 bottles of 0,75 lt, 1.098 bottles of 0,50 lt and 47 can of 5 lt
- 10) As the oil has been only lightly filtered some deposit of organic matter may occur
- 11) Oleic acidity: 0,2%
- 12) Recommended for consumption: before December 2022. However the unique qualities of extra virgin olive oil are more pronounced the younger it is.
- 13) The first year in bottle: 1984.