

# FATTORIA SAN GIUSTO A RENTENNANO

## EXTRA VIRGIN OLIVE OIL 2021

### ORGANIC FARMING

Harvest year of average production quantity wise; olives were very healthy; an oil of good quality.

- 1) Olives: Frantoio 80%; Leccino 10%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: from to 29<sup>th</sup> October to 19<sup>th</sup> November 2021
- 3) Yield for tree: 4,4 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: 7.320 Kg of olives - 100% from estate olive tree  
1.224 Kg of oil; a yield of 16,3%
- 8) Bottled: 27<sup>th</sup> - 28<sup>th</sup> December 2021
- 9) Produced n. 650 bottles of 0,75 lt, 1,200 bottles of 0,50 lt
- 10) As the oil has been only lightly filtered some deposit of organic matter may occur
- 11) Oleic acidity: 0,25%
- 12) Recommended for consumption: before December 2023. However the unique qualities of extra virgin olive oil are more pronounced the younger it is.
- 13) The first year in bottle: 1984.