

FATTORIA SAN GIUSTO A RENTENNANO

EXTRA VIRGIN OLIVE OIL 2023

ORGANIC FARMING

- 1) Olives: Frantoio 80%; Leccino 10%; Moraiolo 7%; Pendolino 3%
- 2) Harvest: from 12th October to 7th November 2023
- 3) Yield for tree: 6,5 kg olives
- 4) Storage of olives: in perforated boxes for no longer than 24 hours before pressing
- 5) Pressing: cold – crushed and cold pressed under protection of nitrogen
- 6) Storage of oil: in stainless steel vats
- 7) Production: 7.958 Kg of olives - 100% from estate olive tree
923 Kg of oil; a yield of 11,9%
- 8) Bottled: 21st November 2023
- 9) Produced n. 620 bottles of 0,75 lt – n. 1025 bottles of 0,50 lt
- 10) As the oil has been only lightly filtered some deposit of organic matter may occur
- 11) Oleic acidity: 0,30%
- 12) Recommended for consumption: before December 2025. However the unique qualities of extra virgin olive oil are more pronounced the younger it is.
- 13) The first year in bottle: 1984.