



## EXTRAVIRGIN OLIVE OILS

These non-filtered single-varietal olive oils are produced from hand-picked green olives crushed the same day as they are harvested, in our estate press house. Each of the 6 oils with each separate oil displaying sensory characteristics distinguishing it from the others. Colours range from the deep green of the Mignola variety to the Leccino's pale yellow, and fragrances from the Frantoio's apple to the Pendolino's almond. The flavours, from the piquant spiciness of the Rossellino to the pleasantly bitterish Moraiolo. These diverse characteristics are a boon to the gourmet who is looking for just the right monovarietal oil to accentuate a specific dish, whether seafood or not, raw or cooked. More adventuresome chefs will want to go beyond just using the oil as a condiment, incorporating each of them, as main ingredients in important dishes, which is how we see their role.

### The grove

Varieties: Frantoio, Leccino, Mignola, Moraiolo, Pendolino, Rossellino

Groves: Various estate grove-units

Size: 10 ha

Grove density: 350 trees/ha

Average tree age: 60 years

Average tree yield: 20 kg

**Harvest Period:** from November 1 to December 15

**Removal:** Hand stripping, with olives delivered to press house within 4 hours

**Processing:** Extraction method: two-phase continuous cycle; vertical malaxer (gramolatrice); and centrifuge. "Cold" processing within 12 hours from harvest. Oliomio 350 Mori press.

**Storage:** Food-grade argon-gas blanketed in stainless steel

**Bottling:** Upon receipt of shipping orders.

**Packaging:** in 0.1 and 0.5 litre bottles and in 3-5 litre tins.

### Main technical data at bottling:

Cultivar	Acidità	Perossidi	Polifenoli
Frantoio	0,20	4,70	727
Leccino	0,11	3,30	931
Mignola	0,17	3,60	1017
Moraiolo	0,21	3,50	720
Pendolino	0,19	3,40	1083
Rossellino	0,17	3,00	393

