Olio
Extravergine di Oliva
Biologico

Area of production: land surrounding the Castle Orchard
Altitude: 360 m to 530 s.l.m.
Surface area of olive groves: 10 hectares
Plants in production: Approximately 1,600
Cultivars: Frantoio, Moraiolo, Leccino and Pendolino
Media Production: 15/20 quintals of oil
Yield per plant: 12 kg of olives
Average yield in oil: 12-15%
Acidity: 0.17%
Pesticide Treatments: None
Fertilizer: Organic
Finishing: harrowing for the burial of fertilizer and weed management
Training System: jar polyconic
Harvest time: early November
Mode of collection: traditional hand-harvested
Type of pressing: the olives are pressed the same day they are collected.
In making crusher crushing plant in modern continuous cycle.

Tasting Notes
Colour: Deep green and clear
Aroma: typical of cultivars with an almond aftertaste
Palate: medium fruity, perfectly sour and spicy
Serving suggestions: excellent for bruschetta and a condiment on meat, fish, salads.