

# Il Velato

2009 Harvest

TYPE	Extravirgin Olive Oil
GROWING AREA	Olive groves on the Agricola San Felice tenuta (Castelnuovo Berardenga - Siena)
ALTITUDE	350-400 metres
TRAINING SYSTEM	Vaso cespugliato
PRUNING	Every two years
NUMBER TREES	16,000, of which 5,400 re in variety-specific plantings
VARIETIES	Frantoio 50% Moraiolo 25% Leccino 25%
HARVEST PERIOD	October 27 to November 29
HARVEST METHOD	Manual, utilising the traditional <i>rastrelli</i> to rake the fruit from the branches
CRUSHING	Same day as picking, utilising hammermill
EXTRACTION	Low-temperature (C27° C) centrifugal extraction
FILTRATION	None
STORAGE	After several days of settling in small 10-hl steel tanks, the oil is bottled and released
NUMBER BOTTLES PRODUCED	6,000
ACIDITY	0.29 %
PEROXIDES	4.70 meqO <sup>2</sup> /Kg

