

Olio Extra Vergine d'Oliva

2009 Harvest

TYPE	Extravirgin Olive Oil
GROWING AREA	Olive groves on the properties of Campogiovanni tenuta (Montalcino - Siena)
ALTITUDE	280-300 metres
TRAINING SYSTEM	Vaso cespugliato
PRUNING	Every two years
NUMBER TREES	2,000
VARIETIES	Frantoio 45% Moraiolo 35% Leccino 10% Olivastra 10%
HARVEST PERIOD	From October 20 to November 15
HARVEST METHOD	Manual
CRUSHING	Same day as picking, utilising hammermill
EXTRACTION	Low-temperature (27° C) centrifugal extraction
FILTRATION	Cotton filter
STORAGE	In 10-hl stainless steel tanks
NUMBER BOTTLES PRODUCED	2,000 (in 0.500 l bottles)
ACIDITY	0.28 %
PEROXIDES	3.85 meqO ² /kg

