EXTRA VIRGIN OLIVE OIL

DIRECTOR: Marco Bartolini Baldelli
AGRONOMIST: Dr. Maurizio Pertici
LOCATION: Pergine Valdarno (Arezzo)
ALTITUDE: 450 m.
OLIVE TYPES:
- 46% Frantoio
- 31% Leccino
- 23% Moraiolo
- 8% Pendolino
CULTIVATION: poly-conical vase
TERRAIN: marly, calcareous, rich in frame-works
AVERAGE OLIVE YIELD: 14.5%
AVERAGE ANNUAL PRODUCTION: 60 Hl.

HARVEST PERIOD: 3rd decade of October- 3rd decade of November
HARVEST PROCEDURE: manually, using cloths and ladders
PRESSING METHOD: continual cycle
PRESSING: disk or hammer
TEMPERATURE OF THE PASTE: 25 - 26°C
KNEADING TIME: 25-35 minutes according to the maturation of the olives

ACIDITY: 0.17%
PEROXIDES: 5.90
POLYPHENOLS: 378.68 mg/kg
TOCOPHEROLS: 261.00 mg/kg
K 232: 2.019

COLOUR: deep green, when pressed, as time passes the golden colour increases
NOSE: intense fruity with tones of artichoke and cut green grass.
TASTE: elegant, complex, rich and delicate. With tones of aromatic herbs, rosemary and almonds.
SERVE WITH: hors d'oeuvres of marinated blue fish, mushroom salad, vegetable soup, grilled fish and roasted meat.