EXTRA VIRGIN OLIVE OIL

DIRECTOR: Marco Bartolini Baldelli
AGRONOMIST: Dr. Maurizio Pertici
LOCATION: Impruneta (Florence)
ALTITUDE: 220 m.
OLIVE TYPES:
40% Frantoio
23% Leccino
28.9% Moraiolo
8% Pendolino
0.1% Madonna dell’Impruneta
CULTIVATION: poly-conical vase
TERRAIN: marly, mixed clayey, rich in frame-works
AVERAGE OLIVE YIELD: 14.4%
AVERAGE PRODUCTION PER YEAR: 100 Hl.

HARVEST PERIOD: 3rd decade of October - 3rd decade of November
HARVEST PROCEDURE: manually, using cloths and ladders
AVERAGE TIME BETWEEN HARVEST AND PRESSING: 24 - 48 hours
PRESSING METHOD: continuous 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: 0.15 %
PEROXIDES: 5.9
POLYPHENOLS: 274 mg/kg
TOCOPHEROLS: 194 mg/kg
K 232: 1.68

COLOUR: green just after pressing, as time passes the golden reflexes get more intense
NOSE: intense fruity with tones of artichoke, fresh grass and thyme
TASTE: balanced, spicy just after pressing, rich and warm
SERVE WITH: fresh vegetable hors d’oeuvre, vegetable soup, pasta with fish and sea-food, grilled mushroom, grilled fish or meat