



EXTRA VIRGIN OLIVE OIL

PRODUCTION AREA:

Antella – Firenze

ALTITUDE:

200-300 metres above sea level

SOIL COMPOSITION:

Medium Mixture, clayey

EXTENSION:

40 hectares

CULTIVAR:

Frantoio	60%
Leccino	30%
Moraiolo	5%
Pendolino	5%

HARVEST:

hand picking from the 4th of November

PROCESSED:

Within 24 hours from the picking with Peralisi method

OIL YIELD: 16%

AMOUNT OF EXTRA VIRGIN OLIVE OIL PRODUCED: 120 q.li.



ORGANOLECTIC ANALISYS:

FRUITY:

Very intense

BITTER:

Intense and persistant perfumes.

SPICY:

Intense

NUTRITION FACT:

Total fat:	13.37%	Total Carbohydrates:	0 mg
Polysaturated Fat:	1.35%	Saturated Fat 2 gr:	2.03 %
Sodium 0 mg:	0 %	Monosaturated Fat	10.13%
Cholesterol 0 mg	0%	AC.	< 0.2

Serving Size 1 tbsp (14 gr)

Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C, Calcium and Iron

NOTES: The estate joins the european program (mis. 6) of reduction fertilizers and pesticides.