



EXTRA VIRGIN OLIVE OIL

www.lefontiasangiorgio.it

Our extra virgin olive oil is characterized by a very low acidity and high levels of polyphenols, precious natural antioxidants. The organic management involves the use of natural products only, that leave no residues in the oil

Characteristics of the production area

Variety: Frantoio, Leccino, Moraiolo and Pendolino

Altitude: 190 m above sea level

Soil type: Pliocene marine deposits of Piacenza era rich in microfossils

Exposure: South East

Planting density: 270 plants/hectare

Training system: vase or polyconic vase

Yield per hectare: 40 quintals

Harvest and Pressing

Olives are picked manually starting from October 20th. Our goal is to make an early harvest to maintain a high quantity of polyphenols.

Olives are pressed within 24 hours from harvesting in order to preserve all quality parameters. For the olive oil extraction it is used a continuous cycle oil mill that allows to limit the oxidation of the oil and keep the quality intact

