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## **ORTOLANA**

Olive type: Ortolana 100%

Town of production: Benevento Map 27 Parcel

46+74+192

Altitude: between tra 330 and 660 feet

Harvest: November

Harvest method: manual with shaker rake

Tipology: soft fruity

Milling: continuous cold cycle, hammer cylinder oil

mill and heating coils turned off

Yield: around 13%

Annual production: around 10 hl

Storage: stainless still bins filled to the brim in

controlled temperature atmosphere

Filtering: Yes Acidity: 0,10%

Peroxidity: 6,0 meq O2/K

Taste: round and harmonic, artichoke notes,

complex. Mid bitter and spicy

Pairing: ideal on a sweet onions soup

Organic Certification: Suolo & Salute IT BIO 004

Operator n.33150

Packaging: 25 and 50 cl bottles in carton box,

magnum 150 cl in wooden box

