



the company



area covered	60 ha, 27,000 plants over 2 plots
cultivars	Frantoio, Leccino, Pendolino, Bianchera, Busa, Carbonazza
farming conditions	grown in polyconic pruning pots, plant spacing 6 x 4 plants are impaled at approximately 1 metre from the ground having 3-4 main branches angled at 45° to allow adequate spacing, improved access of light and better foliage ventilation
agronomic management	soil is tilled in rows, row widths are bordered by grass tillage is mechanical so as to control weed growth, enable soil aeration and favour organic substance absorption grass borders running along row widths are cut regularly thus maintaining the soil's natural fertility as well as providing it with humus
fertilization	organic use of fertilizers based on organic products and residue, in line with natural composting methods
phytosanitary measures	integrated pest management using low environmental impact products
harvesting process	picking by hand, facilitated by combs and nets
harvest period	from late September to early November, depending on ideal ripeness of the cultivated varieties
olive storage	same day transfer to mill for immediate pressing
mill characteristics	Pieralisi 2 phase continuous decanter cold processing (temperature below 27°C)
oil storage	stainless steel vats in a temperature controlled atmosphere (14-16°C)
packaging	the oil follows a process of natural sedimentation before being packaged into bottles as well as into tins