



CANTINA FRATELLI PARDI

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# Olio Extra Vergine di Oliva

DENOMINAZIONE DI ORIGINE PROTETTA

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#### SOIL TYPE

Sedimentary origin.  
Exposure East, South-East.  
Hill altitude 300 meters above sea level.

#### VARIETIES

20% Leccino  
50% Frantoiano  
30% Moraiolo

#### YIELD

40 quintals of olives per hectare.  
Kg. 10 per plant.

#### HARVEST

Hand picked.  
Beginning of November.

#### CRUSHING

Within 12 hours from harvest.  
Cold pressing.

#### RELEASE

10 days after picking.

#### BOTTLES

Bottles: 0,250 lt. - 0,500 lt. - 0,750 lt.  
Cans: 3 lt. - 5 lt.