



# Farms marini

San Demetrio Corone - CS

## extra virgin olive oil From Organic Farm



### Technical sheet

<b>Olive groves location</b>	The olive groves alternate between secular ones (more than 300 years) and a new generation on the gentle hills of Sybaris in the municipalities of San Demetrio Corone and Corigliano Calabro
<b>Olive groves altitude</b>	The olive groves extend in an area varying between 200 and 400 meters a.s.l.
<b>Pruning</b>	Mostly polyconic vase system
<b>Olive varieties used</b>	50% Dolce di Rossano, 15% Carolea, 10% Roggianella, 25% other cultivars
<b>Olive harvesting Period</b>	October-December, according to the cultivars
<b>State of maturity at harvest</b>	Beginning veraison (change of color)
<b>Harvesting method</b>	Shaking method and traditional method by hand
<b>Pressing method</b>	Latest continuous cycle AlfaLaval with NC
<b>Average acidity</b>	Around 0.2-0.3%
<b>Average peroxides</b>	From 8 to 12 mg
<b>Oil Color</b>	Yellow with green reflections
<b>Oil fragrance</b>	Fruity fragrance
<b>Oil flavor</b>	Delicate flavor, with hints of almond, radish and hay
<b>Type of packaging available</b>	0.50 lt; 5.00 lt
<b>Organic Certification</b>	ICEA – Istituto per la Certificazione Etica ed Ambientale (Institute for Ethical and Environmental Certification) –Bologna

