



COLLE DELLE 100 BOTTIGLIE

S.S. SOCIETÀ AGRICOLA

Loc. Maolina – San Concordio di Moriano

Lucca – Toscana – Italia



TECHNICAL CHART OLIVE OIL

TYPE OF OIL

Multi Varietal Extra Virgin Olive Oil

AREA OF PRODUCTION

Lucca – Loc. Maolina

CULTIVARS

Frantoiana, Leccino, Moraiolo, Pendolino, Baulino

OLIVE GROVE AREA

2,50 hectares

EXPOSURE AND ALTITUDE

East-West 120 mt a.m.s.l

OLIVE MILL

Producer

TIME FROM HARVEST TO PRESSING

Day of Harvest

TYPE OF PRESSING

Cold Press

PRODUCT TREATMENT

Filtration

ACIDITY

0,36 < 0,8 legal acceptable limit

PEROXIDES

8,77 < 20 legal acceptable limit

ORGANOLEPTIC PROPERTIES

Fruity aromas of green olives, artichoke sent, slightly sweet, spicy and with bitter hints