



OLIO DISISA

TYPE OF OIL:	Extra Virgin olive oil
ACIDITY:	Max 0,2
OLIVES VARIETIES:	Cerasuola
PLANTATION AREA:	50 Ha.
OLIVE GROW ALTITUDE	450 mt.
PRODUCTION AREA:	Monreale (PA)
OLIVES HARVEST TIME:	20th October - 20th November
HARVEST METHOD:	Hand picked with aid of pneumatic combs
PRESSING SYSTEM:	Cold pressing machine
STORAGE:	In steel containers
YELD PER 100 KSG OF OLIVES:	19%
FIRST YEAR OF BOTTLING:	1998
NUMBERS OF BOTTLES PRODUCED:	15.000
BEST BEFORE:	2 years in cool, dry and dark place

LA RICETTA

