

# FATTORIA CASTELLINA



## EXTRAVIRGIN OLIVE OILS

These non-filtered single-varietal olive oils are produced from hand-picked green olives crushed the same day as they are harvested, in our estate press house. Each of the 6 oils is offered in two styles, one pressed from de-seeded olives and the other not, with each separate oil displaying sensory characteristics distinguishing it from the others. Colours range from the deep green of the Mignola variety to the Leccino's pale yellow, and fragrances from the Frantoio's apple to the Pendolino's almond. The flavours, from the piquant spiciness of the Rossellino to the pleasantly bitterish Moraiolo. The oils pressed with seed are full-fruited, upfront, and complex, while the non-seed oils are soft and lingering. These diverse characteristics are a boon to the gourmet who is looking for just the right monovarietal oil to accentuate a specific dish, whether seafood or not, raw or cooked. More adventuresome chefs will want to go beyond just using the oil as a condiment, incorporating each of them, as main ingredients in important dishes, which is how we see their role.

### The grove

Varieties: Frantoio, Leccino, Mignola, Moraiolo, Pendolino, Rossellino

Groves: Various estate grove-units

Size: 10 ha

Grove density: 350 trees/ha

Average tree age: 60 years

Average tree yield: 20 kg

### Harvest

Period: from November 1 to December 15

Removal: Hand stripping, with olives delivered to press house within 4 hours

### Processing

Extraction method: two-phase continuous cycle; blade crusher-seed extractor; vertical malaxer (gramolatrice); and centrifuge. "Cold" processing within 12 hours from harvest. Oliomio 350 Mori press.

### Storage

Food-grade argon-gas blanketed in stainless steel

### Bottling

Upon receipt of shipping orders.

Packaging: in 0.1 and 0.5 litre bottles and in 3-5 litre tins.

### Main technical data at bottling

#### Monovarietals

VARIETY	ACIDITY	PEROXIDES	POLYPHENOLS
Frantoio	0,20	4,70	727
Leccino	0,11	3,30	931
Mignola	0,17	3,60	1017
Moraiolo	0,21	3,50	720
Pendolino	0,19	3,40	1083
Rossellino	0,17	3,00	939

#### De-seeded monovarietals

VARIETY	ACIDITY	PEROXIDES	POLYPHENOLS
Frantoio	0,21	4,10	1086
Leccino	0,24	3,70	772
Mignola	0,19	4,20	1190
Moraiolo	0,16	3,30	1029
Pendolino	0,21	3,30	1078
Rossellino	0,21	4,30	1135



### Tasting notes/Note di degustazione:

Monovarietals/Monocultivar: \_\_\_\_\_

De-seeded/Denocciolato: YES/NO

Colour/Colore: \_\_\_\_\_

Aromas/Aroma: \_\_\_\_\_

Flavours/Gusto: \_\_\_\_\_