



Organic Extra Virgin Olive Oil

Production Area:

Cirò Marina, Rocca di Neto and Casabona

Elevation:

195/330 feet

Olive Groves Location:

Rosaneti estate (Rocca di Neto – Casabona), Palmento Murato estate (Rocca di Neto – Casabona)

Olive Trees:

23.000 plants

Total Area:

90 hectares

Olive Varieties:

Carolea 50% - Frantoio 20% - Tonda Strongolese 20% - Leccino 10%

Training system:

Vase culture

Harvesting Period:

October/November

Harvesting Method:

Hand picking

Olive Press:

Company owned

Librandi Antonio e Nicodemo S.p.A.

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Grinding:

Within three hours from harvesting

Extraction Process:

Cold press

Oil Yield:

10 – 12%

Production:

200 hectoliters

Distribution:

Dedicated circuit

Organoleptic Evaluation:

It shows low acidity and a nice depth combined with a certain refinement. Flavorwise, it is fruity with hints of almonds and artichokes as well as a pleasant spicy note.