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Il Monticello Olive Oil **Extra-virgin oil from Ligurian olives**

With its brilliant gold yellow colour, the oil delivers fresh and clean scents with vegetable tones of artichoke, green tomatoes and wild herbs.

Its tasting reveals good body, fluidity, vigour and a flavour perfectly matching its scent.

ORGANOLEPTIC PROFILE

OWNED LAND	26 Ha
	vineyard: about 10 Ha
	olivo: about 1,6 Ha
PRODUCTION	2014-15
	olives: 2.100 Kg
	olio: 260 Kg (average yield 12,5 %)
OLIVE GROVE LOCATION	Bradia and Sarzanello – Sarzana (SP)
ALTITUDE	100 – 200 above sea level
SOIL TYPE	loam-clay
EXPOSURE OF OLIVE GROVE	South – South/West
PRUNING	bushy vase
VARIETIES	55 % Razzola, 44% (Frantoio, Leccino, Moraiolo, Pendolino)
PERIOD OF OLIVE HARVESTING	End of October – December
STAGE OF RIPENESS AT HARVESTING	50 %
HARVESTING METHOD	shaker and traditional hand picking
MILLING METHOD	traditional cold system – Continued cycle Peralisi
ACIDITY	0,4% ac. oleic acid
PEROXIDES	5,1 meqO2/kg
OIL COLOUR	yellow green
OIL SCENT	intense and delicate smell of artichoke, notes of grass and essential oils.
OIL TASTE	soft, elegant and extremely fresh, almost minty-like a slightly spicy pleasure.
AVAILABLE FORMATS	bottle, 0.5 l can and 5 l can