



cervinago



OLIO EXTRA VERGINE DI OLIVA biologico

Cultivar

Roggianella, leccino, coratina, nocellara e carolea
(Calabrian indigenous varieties)

Altitude

450 m asl (Civita) – 600 m asl (Monte di Cassano)

Soil

Clayey- calcareous soil (Civita)
Red soil, rich in iron and magnesium (Monte di Cassano)

Harvesting Period

Early ripening: it is generally achieved at the end of October, but for some very late cultivars it can reach up at the beginning of December

Harvesting Method

Hand picking only

Harvesting Pressing

Cold pressing, ecologically continuous cycle within 8/12 hours of harvest

Certification

Biological

Fruity

Middle / Intense

Aspect

Excellent density and consistency

Colour

Green with hints of golden yellow

Storage

Dark green bottles of 500 ml and 250 ml and cans of 5 lt



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