



DISISA | EXTRA VIRGIN OLIVE OIL

Disisa is a monocultivar Extra Virgin Oil made from the green olives of the Cerasuola variety, cultivated in the olive grove around Feudo Disisa. It reflects all the unique characteristics of this territory, that extends between the territory of the Belice and the Jato. The cold pressing, within hours, gives an oil with intense scents that combines notes of artichock, floreal and balsamic fragrances of fresh oregano. On the palate, it underlines an important body which, supported from a good bitter and an embracing spicy in the end.



TECHNICAL DATA

ACIDITY Max 0,2 gr./100 gr. oleic acid

VARIETY Cerasuola

PLANTATION AREA 50 Ha

ALTITUDE 450 mt. on the level sea

PRODUCTION AREA Grisi – Monreale (PA)

HARVEST TIME 20th October - 20th November

HARVEST METHOD Hand picked with aid of pneumatic comb

PRESSING SYSTEM Cold pressing machine

YELD PER 100 KSG OF OLIVES 15%

STORAGE In steel tanks. Best before 1,5 years in cool, dry and dark place.