



## TESORO | EXTRA VIRGIN OLIVE OIL

*Tesoro is an Extra Virgin Olive oil made from a blend of the best olives of Nocellara del Belice, Biancolilla and Cerasuola, varieties, 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 off an oil with a fairly intense scent of notes of freshly cut grass. It has a marked presence on the palate, with a good, spicy and bitter aroma of pleasant persistence. Long and satisfying finish.*



### TECHNICAL DATA

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

**VARIETY** Cerasuola, Nocellara del Belice e Biancolilla

**PLANTATION AREA** 5 Ha

**ALTITUDE** 450 mt. on the level sea

**PRODUCTION AREA** Grisi – Monreale (PA)

**HARVEST TIME** 25th - 30th October

**HARVEST METHOD** Hand picked with aid of pneumatic comb

**PRESSING SYSTEM** Cold pressing machine

**YIELD PER 100 KSG OF OLIVES** 15%

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