



## DISISA | ORGANIC EXTRA VIRGIN OLIVE OIL

*Disisa is an organic monocultivar Extra Virgin Oil made from the green olives of the Cerasuola variety, cultivated with organic farming in the olive grove around Feudo Disisa. It reflects all the unique characteristics of this territory, that extends between the territory of the Be/ice and the Jato. The cold pressing, within hours, gives an oil with intense scents which combines notes of green olive, artichock, floreal and balsamic fragrances of fresh oregano. On the palate, it underlines an important body which flows with a good fluidity and it's enriched by an impressive nose, 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** 12 Ha

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

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

**HARVEST TIME** 10th – 20th October

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

**PRESSING SYSTEM** Cold pressing machine

**VELO PER 100 KSG OF OLIVES** 14%

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