

AZIENDA AGRICOLA BIOLOGICA DI GIOVANNA

GERBINO OLIO Extra Vergine di Oliva

Territory: Contessa Entellina (PA)

Zone: Gerbino & Paradiso

Soil: Tufacous

Altitude: 900 feet, 400 meters

Cultivation: Certified Organic

Varietals: 50% Biancolilla, 50% Nocellara del Belice

Size/Density: 11 hectares/ 500 trees per hectare. Tot. 5.500 olive trees

Harvest Period: 15 October-25 November

Acidity: 0.20

Polyphenol: 250 mg/kg

Vitamin E: 3,30 mg/kg

Production: 30,000 bottles



Description

The GERBINO Extra Virgin Olive Oil is a blend of Nocellara del Belice & Biancolilla from our olive groves in the mountains outside of Contessa Entellina. The olive groves are carefully nurtured throughout the entire cultivation process. The olives are hand-picked, then cold pressed on each harvest day to ensure that the olive oil preserves all its characteristics and freshness. The Gerbino Extra Virgin Olive Oil is decanted in steel tank and bottled without filtration.

The Gerbino Olio is a medium intensity olive oil with an intense green color. Its distinct olive scent is complemented by complex aromas that hint of grasses and flowers. It is medium in body. It has a pleasant taste balanced between mild and bitter-picant accents.