



# LA SPINETTA

*"making wines with passion"*

## Olio di Casanova

### Denomination:

Vintage:

Type:

Olio di Casanova

2008

Extra Virgin Olive Oil

### Plants

Olive variety:

Number of Trees:

Location:

Altitude:

Time of Harvest:

Type of Harvest:

Frantoio, Leccino and Moraiolo

900

Terricciola, Casciana Terme

250 m

beginning of October

hand picked

### Production

Number of bottles produced:

Yields:

5,000 (0.5 l)

with 100kg of olives, we make 8-10 liters of oil, lower quality oil gets harvested much later (beginning of December), then the yields are 15-18 liters per 100 kg of fruit

First time made:

Production Technique:

2003

cold pressing, olives are pressed within 2 hours after harvest, own press

Time of bottling:

Bottle size:

Packaging:

November

0.5 l

6 per case (individually boxed)

### Organoleptic Characteristics

Colour:

Bouquet:

Flavour:

Acidity:

Award:

deep bright green yellow

aromas of fresh herbs, artichokes and green tomatoes

full and delicate, due to the careful handling throughout the process, all the flavour and all other initial characteristics are being preserved  
0.27g%

"5 gocce" by AIS Italy in the Olio 2007 and 2009 guide

Top ten oil, by Feinschmecker magazine Germany

