



LA SPINETTA

"making wines with passion"

Olio di Casanova

Denomination:

Vintage:

Type:

Plants

Olive variety:

Number of Trees:

Location:

Altitude:

Time of Harvest:

Type of Harvest:

Production

Number of bottles produced:

Yields:

First time made:

Production Technique:

Time of bottling:

Size:

Organoleptic Characteristics

Colour:

Bouquet:

Flavour:

Acidity:

Award:

Olio di Casanova

2009

Extra Virgin Olive Oil

Frantoio, Leccino and Moraiolo

900

Terricciola, Casciana Terme

250 m

beginning of October

hand picked

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

2003

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

November

0.5 l glass bottle and 5 Liter can for restaurant and kitchen use

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 Associazione Italiana Sommelier:

La Spinetta Olio 2009 and 2007 top ten oil, by Feinschmecker magazine

