



BELGVARDO

EXTRA VIRGIN OLIVE OIL

The typical cultivars of the Maremma olive growing, influenced by the proximity of the sea, give to the olives a better elegance than the ones of the inner zones. The crushing in total oxygen absence, in the modern Fonterutoli mill, creates an extra virgin olive oil of great quality and versatility.

Appellation:	Olio Extravergine di Oliva
Estate:	Belguardo
Estate location:	Loc. Montebottigli Comune di Grosseto
Olive varieties:	50% Leccino, 30% Moraiolo, 10% Frantoio, 10% Pendolino
Altitude:	70-130 m (230-426 ft) a.s.l.; S-SW exp.
Pruning system:	Vase
Harvest:	Hand picked from the beginning of October to the end of October
Crushing:	Continuous within 12 hours from the picking in the Fonterutoli olive knife crusher and in total oxygen absence
Extraction:	Centrifuge at 23° C through decanter
Storage:	In stainless steel tanks, temperature 15 - 18° C and under inert gas
Acidity:	< 0,40%
Polyphenols:	> 400 mg/Kg
Peroxides:	< 10 meqO ₂ /Kg
Preservation:	Away from the light, temperature 12 - 20° C and 70 - 80% humidity
Consumption suggestions:	Within 18 months from the date of bottling
Bottle:	Dark glass bottle with screw cap
Formats:	250 ml - 500 ml
Key descriptors:	Delicate, almond and olive leaf notes, elegant and enjoyable
Food pairing:	Pasta and soups with seafood, vegetable timbales

