



Il Vecchio Frantoio



Olio extravergine di oliva biologico 'Fergiò'



Location of olive groves	C.da Firrione Scillato (pa)
Elevation of olive groves	da 300 mt a 650 mt slm.
Planting Plant irregular	irregular
Pruning	umbrella
Variety of olives used	Oglialora, Nerba, Crasta, Rizza
Period of harvest	Ottobre -novembre
Harvesting method	With hand and mechanical harvesters on telescopic poles
Method of pressing	Cold pressing (ciclo continuo Pieralisi)
Average acidity oleic	0.2 - 0.4 %
Oil color	Green with golden shades
Perfume oil	Fruity olive green and hints of almond
Oil taste	Sweet and mellow
Type of packaging available	Bottle 0.25 cl - 0,50 cl- 0.75 cl -1 lt- cans all format
Commercial outlets	Mail order, retail, and wholesale
Organic certification since 1995	CCPB - Operator 1948
Recognitions	At the regional competition Olivae 2009 was placed among the ten best extra virgin olive oils of Sicily Region
Use in kitchen	Especially white meat and grilled fish o bioled

Azienda Agricola Corrado Cipolla Agriturismo "il Vecchio Frantoio"
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