



TENUTA
SAN VITO



OLIO
EXTRAVERGINE
DI OLIVA



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Classification:	First, cold pressed organic extra, virgin olive oil.
Harvest:	The manual harvest of the olives takes place at the moment of optimal ripeness.
Cleaning:	The first phase of cleaning is washing. The olives are put through a cleaner that separates dirt and leaves from the olives. They then pass through a "cocled" or screw-shaped chute into the mill, which chops them into small pieces before letting them fall into the malaxation vats.
Malaxation:	Malaxation is a slow mixing of the paste which allows the oil and water emulsion to coalesce. The temperature is maintained at around 27°C for about thirty minutes.
Extraction:	At the end of the malaxation process the olive paste is separated into three components - oil, water, and husks by a device known as a "decanter". The water and husks are expelled, while the oil and a small quantity of water are sent through a vertical centrifugal "separator", which functions to definitively separate the oily must into pure water and oil.
Organoleptic Characteristics:	Fruity bouquet with a tangy aftertaste, lightly Characteristics flavoured, maintains all of its freshly, pressed bouquet in the bottle, reflects and recalls the aromas and flavours of the land of the Hills of Florence where it is born.