

GERBINO ORGANIC EXTRA VIRGIN OLIVE OIL

CHARACTERISTICS

Territory Contessa Entellina (PA)

Zone Gerbino

Soil Volcanic Tuff

Altitude 1,400 feet above sea level

Cultivation Certified Organic by Suolo e Salute SRL

Varietals 50% Biancolilla, 50% Nocellara del Belice

Size 13 hectares

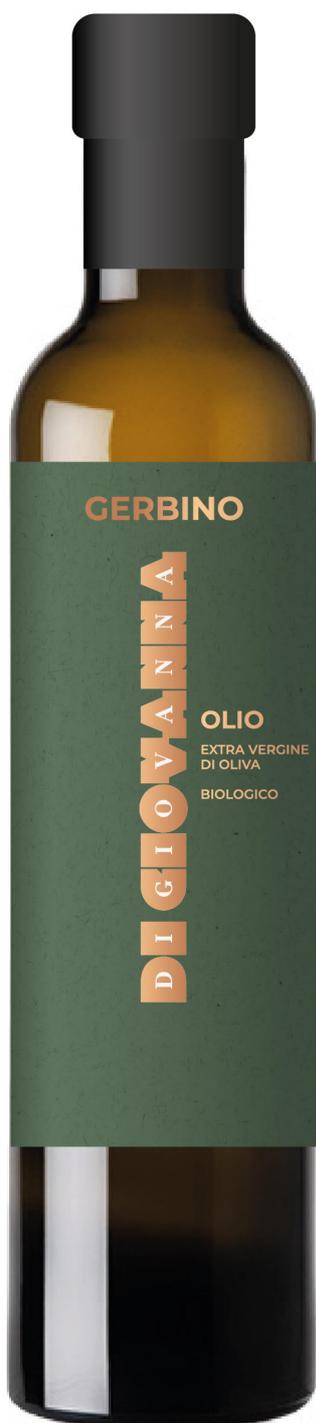
Harvest Period 10 October - 5 November

Acidity 0.20

Polyphenol 250 mg/kg

Vitamin E 3,30 mg/kg

Production 2,000 cases



DESCRIPTION

GERBINO Organic Extra Virgin Olive Oil is a blend of Nocellara del Belice & Biancolilla olives from our olive groves planted on the high hillsides of Contessa Entellina, province of Palermo. The olive groves are carefully nurtured throughout the entire cultivation process by brothers Gunther & Klaus Di Giovanna, following strict organic methods.

Each year in early October, the olives are hand-picked each day, transported to the mill in small crates and cold pressed on the same harvest day to ensure that the olive oil preserves all of its healthful characteristics and freshness. The cold extraction and short milling time of just 20 minutes extracts much less oil but the finest quality. The olive oil is decanted in steel tank, under nitrogen, and hand bottled unfiltered.

Gerbino is a medium intensity olive oil, pale green in color. Its distinct olive scent is complemented by complex aromas that hint of grasses, flowers, tomato leaf and artichoke. It is medium in body. It has a pleasant taste, elegant and balanced with mild, peppery accents.



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