



IL PALAGIO



<i>Denomination</i>	Extra Vergin Olive Oil Il Palagio 2008
<i>Production Location</i>	Panzano in Chianti (FI) – Loc. Il Palagio and San Martino.
<i>Exposure</i>	South and Southwest.
<i>Total number of plants</i>	1200 plants.
<i>Varietals</i>	50% Frantoio – 25% Moraiolo – 5% Morcaio – 20% Leccino.
<i>Olive grove surface Area</i>	3.78 hectares of olive groves. 1 hectare specialized growth in San Martino all the rest are located in Il Palagio.
<i>Average olive yield</i>	12614 kg.
<i>Average oil yield</i>	1914,09 litres.
<i>Avarage yield</i>	13,8%
<i>Annual Production</i>	Bottles 3.820 of 0,50 litres; Cans 380 of 5 litres.
<i>Harvest</i>	Hand picked between 30th October and 23d December.
<i>Conservation</i>	At least 30 months.
<i>Pressing</i>	By pounding.
<i>Extraction</i>	By centrifugal separation.
<i>Preservation methods</i>	Stainless steel containers Hl 4 or 6 at a constant temperature.
<i>Color</i>	Bright intense green colour with soft golden tones.
<i>Flavour</i>	Very intense perfume of fresh olives with underlying scent of artichokes. Strong, fruity flavour, mildly spicy soft sweet tones with a pleasurably bitter and persistent aftertaste.
<i>Analysis</i>	Total acidity: 0.20% in oleic Acid Number of peroxides: 0.97%meq O2 per kg Delta kappa: -0.008 Polifenoles: 357 mg per Kg Oleic acid: 77.41%.
<i>Suggestions on how to use our Oil</i>	For dressing any type of dishes . For cooking : sauces, meat, vegetables.
<i>Benefits</i>	Extra Virgin Olive Oil favors the efficient working of the liver and the intestine and markedly reduces the likelihood of developing ulcers and gall stones.