



extra virgin olive oil

Production Area

Cirò Marina, Rocca di Neto and Casabona

Elevation

195/330 feet

Olive Trees

23.000 plants

Total Area

80 hectares

Training system

vase culture

Olive Varieties

Carolea (50%)

Frantoio (20%)

Tonda Strongolese (20%)

Leccino (10%)

Harvesting Period

October/November

Harvesting Method

Hand picking

Olive Press

Company owned

Grinding

Within three hours from harvesting

Extraction Process

Cold press

Oil Yield

10 - 12 %

Production

200 hectoliters

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