

OLIVE VARIETY	Moraiolo (60%), frantoio (20%), leccino (10%).
ALTA QUOTA	Moraiolo (50%), frantoio (50%).
TERROIR	mainly formed with clay schist (70 %) but also with sandy loam soils.
TYPE OF CULTURE	Organic farming, one pruning every 2 years. Harvest during first half of November generally, when the fruit is half ripen.
OIL PROCESS	Manual harvest. Less than 12 hours before pressing. Defoliation and washing of olives. Crushing with discs system. Kneading under controlled atmosphere. Extraction with 3 phases centrifugation. Final separation with high-speed centrifugation. Light filtration. Intense aromas of just matured fruit.



At Tenuta La Novella we process the oil in our own mill, so the time between picking and crushing is always minimum.