

ISOLE E OLENA



EXTRA VERGIN OLIVE OIL HARVEST 2024

ORIGIN

The olive groves grow on clay-limestone (alberese), schist-clay (galestro), and sandstone soils, with a south/south-west exposure at an altitude of 400–450 meters.

MILLING

The olives are harvested by hand in crates, with a maximum storage of 6 hours before pressing. The Extra Virgin Olive Oil is cold-pressed in a centrifuge press, lightly filtered to preserve the freshness of the aromas and organoleptic characteristics.

VINTAGE

The 2024 season began with a mild winter and moderate rainfall. Spring was rainy with steady temperatures. Summer was cooler than in previous years and with more rain, allowing the plants to have a very active and healthy vegetative phase. However, in October, right during the harvest, the weather was dominated by plentiful and frequent rainfalls that greatly extended the harvest time.

