



AZIENDA AGRICOLA
I SERGENTI
REGGELLO - FIRENZE

IL FILTRATO

ORGANIC EXTRA-VIRGIN OLIVE OIL



Production Area	Reggello, Province of Florence
Altitude	360 MASL
Plant form	Classic jar
Plant variety	Frantoio, Moraiolo, Leccino
Soil Management	Grassing with green manure
Period of Harvest	November
System of Harvest	By hand with the aid of tools
Production time	Maximum 12 hours between harvest and pressing
Type of pressing	Mechanical hammer pressing with horizontal grinders, without oxygen
Type of extraction	Ciclo continuo
Filter	A cartoni al momento dell'estrazione
Bottled	On site
Acidity	0.20 % and 0.25 % (grams oleic acid/100gr)
Peroxides	Between 4 and 6 meqO2/kg
<i>Organoleptic characteristics</i>	
Odour	Intenso di oliva con sensazioni erbacee e sentori di carciofo
Taste	Equilibrato, armonico, con note di amaro e piccante
Colour	Verde intenso con leggeri riflessi dorati
<i>In the kitchen</i>	
Pairing	Zuppe, minestre, pesci nobili
Formats	750 ml, 3000 ml, 5000 ml

