

Sant'Alfio, 10/01/2011

## THE OLIVE GROVE DATA SHEET

The "PERROTTA" Farm Olive Grove is situated in the territory of Sant'Alfio. Access is from the Sant'Alfio to Fornazzo main road. It consists of [about 1,500 plants](#) and spreads out over more than 5 hectares at an altitude of between 700 and 765 metres above sea level.

The lava terrain is sloping and corrected by different-sized terracing that date back to the first half of the 1800s.

The installation, allocated over several years from 2000 to 2005 with an average ground settling of 4/5 metres, is **multidiverse** and includes:

Bella di spagna  
Bianco Lilla  
Carolea  
Cipressino  
Coratina  
Frantoio  
Geraffa  
Leccino  
Moresca  
Nocellara Etnea  
Nocellara Randazzese  
Ottobratica

The new and old  
Bio logo



Since its installation the olive grove has been farmed using **Organic methods** and on **24/10/2008** a Certificate of **Conformità N° 000890 / 2010, - IT BIO 007 198614** was issued.

Certifying Body: BIOAGRICERT srl D.M. 29/07/2002 n° 91822

Harvesting is carried out by hand with the help of mechanical combs.

The olives are stored in crates, each weighing about 5kg and are suitably aired. They are transported to the press within 24 hours from picking in Bins and are milled straightaway.

The milling and bottling take place in Carmelo Scalia's Organic Oil Mill in Mascalucia (Catania) using the cold continual extraction method. Reduced oxygen levels are present during the milling.

The first harvest was carried out in 2002.

Dr. R. M. Romeo

