



# BAGLIO DI PIANETTO

PALERMO - NOTO

## EXTRA VIRGIN OLIVE OIL BARONI

**GROVES LOCATION:** Contrada Baroni, Noto (SR).

**SOIL QUALITY:** Calcareous.

**AGE OF GROVES:** 30-55 years.

**ALTITUDE:** 50-70 mt a.s.l.

**TYPE OF BREEDING:** Vase.

**IMPLANT:** 7x7.

**CULTIVAR:** Moresca-Verdella.

**YEAR OF PRODUCTION:** 2015.

**METHOD AND HARVEST:** Manual harvest of ripen EVOO.

**MONTH OF HARVEST:** October.

**YIELD IN LITRES PER QUINTAL:** 12,5%.

**QUANTITY OF GROVES USED FOR PRODUCTION:** 350.

**PRESSING:** Continuous-unfiltered.

**VATS AND METHOD OF STORAGE:** Stainless steel vats of 100, 200 and 500 litres.

**PRODUCED QUANTITY:** 11 quintals.

**BOTTLE SIZE:** 100-250- 500-5000 ml.

Baroni is a light EVOO that expresses the best soil and climate characteristics of the terroir. Clear, dense with soft spicy hints which suggest to taste it with sea dishes, white meat and cruditées.



*Tenuta Baroni*