

Frantoio Pasquini Attilio Snc

by Pasquini Antonio and C.

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Skype: Pasquini oil mill

ITALIAN ORGANIC EXTRA VIRGIN OLIVE OIL

Company olive groves: 5.30 ha
Olive plants: No. 681 in most adults
Olive grove altitude: 160 asl
Cultivation: Specialized in pots
Variety: Peranzana cultivar
Drupa: Oval shape
Oil yield around 12%
Harvesting: Hand and mechanical burning
Harvest period: 15th October - 15th December
Production: About 1200 Lt per year
Processing Plant: Own continuous cycle with cold extraction
Raw material processing: Within 24 hours
Oil produced: Extra virgin green in color with golden reflections with an intense fruity taste

Types of packaging put on the market :

Glass bottles of Lt 0.500 in old green color.

With which brand is it present on the market :

" Pasquini - from 1920"[®]

Sale:

Reservation order is recommended by October 31 of each year.

To whom / where does it sell its oil :

private consumers and shops on the national territory, European Community, Switzerland, Monaco