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## •FONTANA PRIVILEGE•

### PRODUCTIVE PROCESS

We are delighted to present to you our exclusive process of producing extra virgin olive oil by Fontana Privilege, a true embodiment of quality, attention to detail, and dedication to excellence. Each step of this process is infused with our passion for creating an oil that captures the flavor, authenticity, and healthiness of the finest extra virgin olive oil production.

#### 1. Olive Selection:

The first crucial phase of our process is the meticulous selection of olives. With a keen eye on quality, we harvest only olives that reach the right ripeness, ensuring that each fruit contributes to creating an exceptional oil.

#### 2. Hand Harvesting:

Olive picking is a tradition dating back to ancient times. Our olives are hand-harvested by skilled hands, preserving their integrity and minimizing the risk of damage, allowing them to fall onto appropriate nets and then collected in crates.

#### 3. Timely Milling:

The harvested olives are transported to the mill within a few hours of harvesting, ensuring that the oil extraction process begins when the olives are still fresh and vibrant.

#### 4. Washing and Cleaning:

The harvested olives are carefully washed and cleaned to remove any impurities. This preparatory step is essential to maintain the integrity of flavors and nutritional properties.



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### 5. Grinding:

The olives are gently and slowly crushed to preserve all their aromatic and flavor characteristics. This stage is overseen by expert millers who ensure that each step is carried out with utmost care.

### 6. Pressing:

The paste obtained from grinding is gently pressed to separate the oil from the vegetable water. This process occurs at low temperatures to preserve the integrity of nutrients.

### 7. Centrifugation:

The freshly extracted oil undergoes a centrifugation process to further separate the oil from any residues. This final step ensures the purity and clarity of the oil.

### 8. Bottling under Nitrogen:

Once the superior quality extra virgin olive oil is obtained, we bottle it under a flow of nitrogen. This inert atmosphere prevents the oil from oxidizing, preserving its taste and freshness, but especially, to enhance the high content of polyphenols characteristic of Fontana Privilege's oil, as they are natural antioxidants.

### 9. Labeling and Packaging:

Each bottle is carefully labeled, providing all necessary information about the oil variety, production year, and sensory characteristics. Subsequently, the bottles are packaged with extreme care to ensure their integrity during transportation.

until the time of consumption.



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10. Storage in Proper Environment:

The bottled oil is then stored in a dry environment away from direct light, preserving its quality to the fullest until the time of consumption.

We are committed to providing extra virgin olive oil that represents the culmination of our dedication, experience, and commitment to creating an exceptional product. Each step of our process is a testament to our mission of delivering our customers an authentic and unforgettable culinary experience.

26.08.23

Roberto Fontana

•Fontana Privilege•