

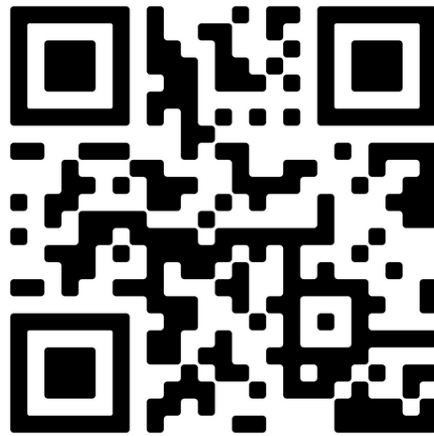


## COLTIVATION

- the olive tree is an evergreen fruit tree, suitable for Mediterranean climates;
- Pruning takes place in March-April before fruiting;
  - Harvest is October-November;
- The variety mainly cultivated in FVG is Bianchera, adapted to the strong winds of Trieste;
  - The plants are arranged in 6x6 sections to allow the passage of air.



## further informations:



## PRODUCTION

- The olives are delivered to the mill as soon as possible to keep the level of acidity low;
- They are separated by branches and leaves, washed and crushed to obtain a paste, called sansa;
  - it is then kneaded and mixed to amalgamate all the oil;
- the olive pomace is then pressed to extract the oil and vegetation water, which are then separated in a vertical centrifuge;
- The oil is finally bottled in dark glass.

# AGRICULTURAL TECHNICAL SCHOOL BRIGNOLI

- Agliozzo Lorenzo
- Battistella Giacomo
- Ermacora Elia
- Fabbro Tommaso
- Mirra Martina
- Montanari Sabrina
- Olivo Riccardo
- Puntin Samuel
- Radin Tommaso
- Serafinovic Andela
- Viola Luca
- Waschl Emanuele

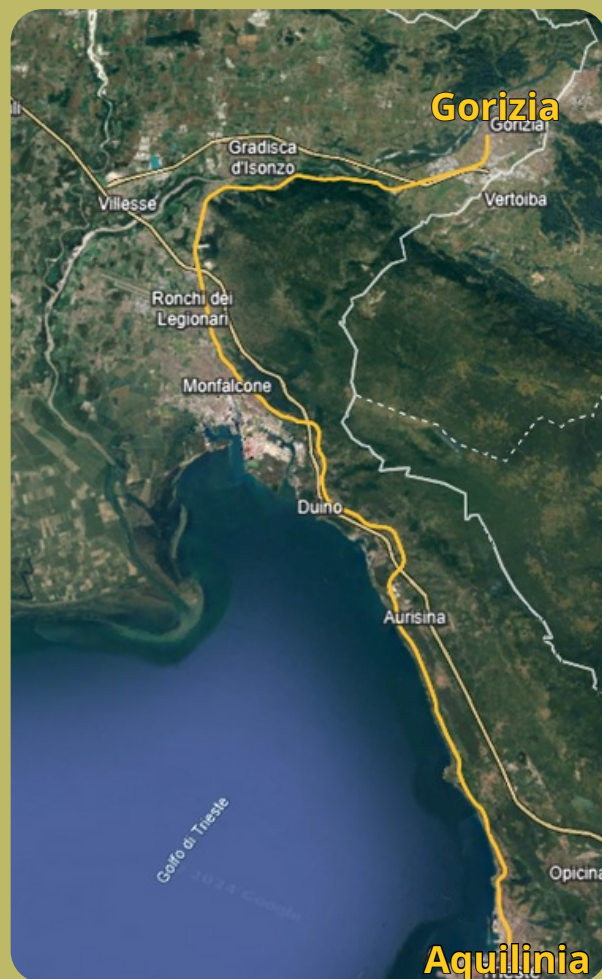
In collaboration with:



Italian Union of the Blind  
and the Visually Impaired  
Provincial section: Gorizia



## MAP



## OLIVE-CULTURE

A path to discover the  
cultivation and production of an  
excellent food from  
Friuli Venezia Giulia:  
**EVO OIL**