



BARONE RICASOLI

CASTELLO DI BROLIO, OLIO EXTRA VERGINE DEL CHIANTI CLASSICO DOP

Olives still not completely ripe yield Brolio's "liquid gold." The oil's cold extraction is secured in a press of a traditional pattern using stone grinders.

PRODUCTION AREA
Gaiole in Chianti.

26 hectares at various altitudes are dedicated to the cultivation of olives in specific areas and scattered on the estate.

PRODUCTION
5000 bottles (of 0,500 liters)



2007 GROWING SEASON

Harvesting of the olives began on 25 October. The mild weather and the absence of rain were favourable to the harvest, which was carried out manually using extension rods and compressors. 2007 saw the return of the olive fly, the terrible litophagous; at Brolio, the timely use of mass traps limited the damage. Harvesting finished on 27 November: in one month all the olives were gathered in and the result is a very fresh, fruity oil.

TASTING NOTES

Bright green in colour with golden highlights. The nose is delicate, with notes of lettuce, faint hints of balsam, and just the right amount of spiciness.

VARIETALS:

leccino (70%), moraiolo and pendolino (30%)

PICKING AND PRODUCTION METHOD:

The olives are hand-picked and pressed within 24 hours with the continuous oil press method. Cold extraction of the oil ensures a fruity product with very low acidity.

CARATTERISTICHE CHIMICHE E ORGANOLETTICHE:

ACIDITA': 0,15% (acido oleico)

NUMERO PEROSSIDI: 4,30 (meq ossigeno)