



## 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**  
5.000 bottles (of 0.500 liters)



### 2008 GROWING SEASON

The seasonal conditions of 2008 were favourable for olive growing: the weather in May permitted regular flowering, and despite the frequent rains of June, the formation and enlargement of the drupe proceeded regularly. Over the summer, the drupe continued its growth, and there were no attacks of the olive fly thanks to the scarcity of precipitation. The rains in mid August and mid September helped the olives darken and accumulate oil. They appeared in excellent health. The health of the olives gathered beginning from 27 October was excellent.

#### TASTING NOTES

Intense, brilliant green colour, with a nose of olive, artichoke and lettuce. The taste is spicy, typical of just-pressed olive oil.

#### VARIETALS:

Coreggiolo, moraiolo and pendolino.

#### PICKING AND PRODUCTION METHOD:

The olives, manually picked, were pressed within 24 hours with the continuous process method. The extraction of the oil using cold pressing guarantees the quality of the yield and a very low acidity.

#### CHEMICAL AND ORGANOLEPTIC

##### CHARACTERISTICS:

Acidity: 0.22%

Peroxides: 2.77 meq/l