



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 continuous oil press mill.

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.



2010 GROWING SEASON

The olive harvest began on October 26th with a very good maturation level. During the last few days in October, the weather conditions were perfect with low temperatures in the morning and sunshine during the day. These ideal conditions helped facilitate the olive-picking and as a result, produced oil with a high concentration of aromas. As always, the harvest started with the "Commune" olive grove comprised of 11 hectares, primarily of the Leccino variety.

TASTING NOTES

Rich green with gold reflections. On the nose, a strong aroma of mature olives and artichoke. In the mouth, fragrant olive with a silky smooth texture and spicy finish.

VARIETALS:
Moraiolo and Leccino

PICKING AND PRODUCTION METHOD:
The olives are hand-picked, placed in 20 kg bins and transported to the olive oil mill the next day. They are pressed immediately with the continuous press method at controlled temperature between 26°-27°C. The extraction of the oil using cold pressing guarantees the quality of the yield and a very low acidity.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:
Acidity: 0,19% in oleic acid max value
0,5\l\l\nPeroxides: 2,62 meq O2/kg \l\l\nTotal
poliphenols: 464 mg/\l\l\n