



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.



2011 GROWING SEASON

The 2011 season followed an unusual pattern for olive oil, especially during the period from mid-August to the harvest. The blossoming in the spring was abundant and normal, as was the fruit set, which was helped by the light rains that fell in June. Though the high temperatures in mid-August did cause some fruit to drop, they increased olive oil production, which was high. On October 25 the harvest of the Comune Olive Grove began: 11 hectares of olive trees, primarily the Leccino cultivar, pruned to the bush style.

TASTING NOTES

Green with golden reflections, on the nose powerful ripe olives and artichokes. On the palate it is delicately spicy, with green olive flavors, and has a slightly bitter finish, which echoes the greenish accents on the nose.

VARIETALS:

Moraiolo and Leccino

PICKING AND PRODUCTION METHOD:

The olives are manually harvested, placed in well-ventilated 20 kg bins, and taken to the press the next day. The press is a continuous press, operating at a temperature of 26°-27°C. The extraction of the oil through cold pressing guarantees the quality of the yield and a very low acidity.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

Acidity: 0,22 % in oleic acid max value 0,5
Peroxides: 5,65 meq O₂/kg
Total polyphenols: 365 mg/l