



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



2012 GROWING SEASON

2012 proved a rich year for Brolio's olive trees. A mild spring with evenly spaced rains helped the trees blossom well. Despite the high temperatures of the second part of August, the olives continued to ripen, and the rains that fell at the end of August and in the beginning of September favored the accumulation of the fatty acids in the drupe. Once again, the combination of high temperatures and low humidity prevented the proliferation of the olive fruit fly, and the olives were therefore perfectly healthy. The harvest began October 26, and the olives were pressed, as is our custom, the following day using a continuous press. Upon reaching the Orciaia, the oil was placed in controlled-atmosphere steel tanks, and subsequently filtered.

TASTING NOTES

Green color, on the nose hints of green grass, lettuce and artichokes. On the palate it is a bit 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: 0,16 % in oleic acid max value 0,5

Peroxides: 4,80 meq O2/kg

Total polyphenols: 505 mg/kg