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.

2013
GROWING SEASON

The 2013 olive growing season was one of the rainiest in recent years. The land was soaked with precipitation all winter, forming a good reserve of water. On the other hand, the very wet soil remained cooler than usual, which delayed budding, and variable spring temperatures also slowed down flowering. The weather cleared around the 10th of June. The rain ended and the temperatures were even higher than average for the season. These were favorable conditions for the growth of the olive flowers and their ensuing pollination. Summer went ahead as usual: lands with abundant water, high temperatures and sunshine provided for a uniform fruit set of the drupes. The day/night temperature range during September was perfect for ripening olives. Harvesting began 21 October, and as the percentage of water in the olives was very high, the oil obtained from them is less pungent than usual, pleasant, elegant and fruity.

TASTING NOTES

Green-gold color, intensely fruity nose with hints of freshly-cut grass and green olives. Initially delicate in taste, it explodes with intensity in the mouth and with that piquancy typical of Tuscan olive oil.

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: 0.20% % in oleic acid max value 0,5;
Peroxides: 2.87 meq O2/kg;
Total polyphenols: 358mg/l.