



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.



2014 GROWING SEASON

The mild winter and the scarcely rainy spring helped the trees blossom well. The not too hot summer created favorable conditions for the fruit set of the drupes.

The agronomic management measures helped to control the olive fruit fly attacks right from the beginning, and the olives were therefore healthy. The harvest began in mid-October.

TASTING NOTES

Intense green color, on the nose powerful artichokes. As a result of the fresh growing season, it is less pungent than usual in the mouth with green and olive hints.

VARIETALS:

Moraiolo, Leccino, Frantoio

PICKING AND PRODUCTION METHOD:

The olives were harvested with electric and pneumatic shakers into 20 kg crates. They were brought to an oil mill on the same day. The oil was immediately extracted in a continuous oil press mill at a controlled temperature of 26-27°C. The cold extraction produced oil with fruity taste and very low acidity level.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

Acidity: 0.25 % in oleic acid max. value 0.5
Peroxides: 8 meq O₂/kg