



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.



2015 GROWING SEASON

The season conditions were favorable for olive growing. As last year's fruit yield was so rich, the flowering was not abundant. A hot and dry summer prevented any attacks of the terrible olive fruit fly.

The olives appeared healthy and ripe. They were harvested by hand starting from October 19. The cold extraction was secured in a continuous oil mill immediately after the harvest.

TASTING NOTES

The oil is gold green. Intense fruity notes, hints of freshly cut grass, artichoke and herbs on the nose. Elegant mouthfilling taste with bitter and spicy notes.

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

BOTTLE SIZE:

500ml