



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.



2016 GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only occurring in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot, and the fruit set was abundant. Summer was hot and dry. End-July and mid-August rains gave some relief to the plants, and the olives continued growing well. In September, the terrible olive fruit fly arrived, leading to two treatments with organic products to get rid of the parasites. Harvesting of olives began 17 October.

TASTING NOTES

Brilliant green in color, with fruity aromas of freshly cut grass and green olives. Well-structured but delicate on the tongue; the initial slight bitterness quickly becomes tangy without ever being invasive. Together with the fruity aromas, this leads to a balanced and pleasantly fresh oil.

CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS:

Acidity: 0.26%
Peroxides: 6.34 meq O₂/L
Total polyphenols: 376 mg/L
Vitamin E: 27.6 mg/100ml

VARIETALS:

Moraiolo, Leccino, Frantoio

BOTTLE SIZE:

500ml

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.