



BARONE
RICASOLI

CASTELLO DI BROLIO MONOCULTIVAR FRANTOIO, OLIO EXTRA VERGINE DEL CHIANTI CLASSICO DOP

MONOCULTIVAR FRANTOIO

This limited and prestigious production of extra virgin olive oil is dedicated to the variety of olive, Frantoio, that has always been cultivated in the Chianti Classico territory.

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.

STORAGE

In a cool place away from direct light in order to preserve the qualities of extra virgin olive oil.



2007

GROWING SEASON

Harvesting of the olives began on 25 October. The mild weather and the absence of rain were favourable to the harvest, which was carried out manually using extension rods and compressors. 2007 saw the return of the olive fly, the terrible litophagous; at Brolio, the timely use of mass traps limited the damage. Harvesting finished on 27 November: in one month all the olives were gathered in and the result is a very fresh, fruity oil.

TASTING NOTES

Bright green in colour. Nose: surefooted and elegant with notes of artichoke and hints of aromatic herbs. The palate is full, powerful and confident, fresh walnut; bitter, spicy sensations.

VARIETALS:

Frantoio

PICKING AND PRODUCTION METHOD:

The olives were picked by hand from the trees, transported in perforated boxes weighing 20 kg, and pressed within 24 hours in a continuous press. Pressing is carried out the day after the olives are picked in a continuous press. The fruit is washed, then pressed and kneaded at a temperature no greater than 27°C. At no time does the paste come into contact with the air, as the press functions with nitrogen. The oil is extracted via centrifugation, which produces a fruity oil with very low acidity.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

ACIDITY: 0.10% (oleic acid)

NUMBER OF PEROXIDES: 4.10 (m2 oxygen)