

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.



2008 GROWING SEASON

The seasonal conditions of 2008 were favourable for olive growing: the weather in May permitted regular flowering, and despite the frequent rains of June, the formation and enlargement of the drupe proceeded regularly. Over the summer, the drupe continued its growth, and there were no attacks of the olive fly thanks to the scarcity of precipitation. The rains in mid August and mid September helped the olives darken and accumulate oil. They appeared in excellent health. The health of the olives gathered beginning from 27 October was excellent.

TASTING NOTES

Brilliant green colour; scents of artichoke and freshly cut grass.

VARIETALS:

Frantoio

PICKING AND PRODUCTION METHOD: The olives, rigorously hand picked only, are transported in well-aired, 20 kg crates and pressed within 24 hours using the continuous method. The olives are washed, then pressed and spun at a temperature that never exceeds 27°C. The olive paste never comes in contact with air since the press works in a controlled nitrogen atmosphere. The oil is extracted through centrifugation, guarantees the quality of the yield and very low acidity. When the oil arrives in the storage cellar, it is immediately filtered through paper and conserved in 400 litre stainless steel containers until bottled.

CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS: Acidity: 0.24% about (oleic acid) Number of peroxides: 4.72 meq/l (of oxygen)