



## BARONE RICASOLI

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

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.



### 2009

#### GROWING SEASON

The climate had initially encouraged a good flowering and fruit set of the young fruits but the strong heat in July and especially the one during the last decade of August caused a strong fruit fall, drastically reducing the production. The olive fruit fly, always due to the meteorological conditions, initially suffered the heat and in mid-October the strong drop in temperatures weakened the adults and the eggs laid. Therefore, even this year, we have not suffered any attacks from the terrible parasite consequently avoiding the use of pesticides guaranteeing healthy olives. The extremely favourable climate conditions starting at the end of the month of October and all through November made it possible to have a harvest under the best possible conditions. The harvest ended at the end of November. The low production of olives has, therefore, made it possible to obtain a high quality oil, rich in typical varietal aromas and with an acidity which is lower than that stated in the DOP regulations.

#### TASTING NOTES

Green in colour with golden hues; artichokes to the nose; hints of lettuce in the palate, delicate, slightly bitter note, pungent in the finish.

#### 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: 0,12

Number of peroxides: 4,1 meq O2/kg