



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



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:

Frantoio

PICKING AND PRODUCTION METHOD:

The olives, which are harvested manually, are taken to the press in well-ventilated 20 kg bins and pressed within 24 hours using the continuous method. The olives are washed, then pressed, and the resulting paste is spun at a temperature that never exceeds 27°C. The olive paste never comes in contact with air, because the press works in a controlled nitrogen atmosphere. The oil is extracted by centrifuge, a technique that guarantees the quality of the yield, and very low acidity. When the oil arrives in the storage cellar, it is immediately filtered, and held in 400 litre stainless steel containers until bottling.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

Acidity: 0.28%;

Peroxide content: 5.76 meq/l of oxygen;

Total polyphenols: 444 mg/l.

BOTTLE SIZE:

250ml