



## 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



### 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

Intense green in color, with distinct aromas of artichokes, lettuce and freshly cut grass. Extremely elegant and warm to taste, with a good balance of bitter and tanginess; the latter lingers persistently without being excessive. The aftertaste includes the aromas already present on the nose but with a finish of fresh almonds.

#### 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: 0.25%

Peroxide content: 4.84 meq/L of oxygen

Total polyphenols: 356 mg/L

Vitamin E: 27.6 mg/100ml

##### BOTTLE SIZE:

250ml