



RICASOLI

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CASTELLO DI BROLIO MONOCULTIVAR MORAIOLO 2019 OLIO EXTRA VERGINE DOP DEL CHIANTI CLASSICO

MONOCULTIVAR MORAIOLO

This limited and prestigious production of extra virgin olive oil is dedicated to the variety of olive, Moraiolo, 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.

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own.

The autumn weather following the grape harvest featured mild temperatures and slightly less rain than usual in that period of the year.

Winter started off quite mild as well, then in January came on the scene in its traditional guise, with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. This combination of factors had a major impact on the fruit set of the plants. The hot and dry summer that followed then further reduced production.

In September the much-feared olive fly also arrived, but thanks to timely organic treatments we were able to save the harvest, which although meager, is of excellent quality.

OLIVE HARVEST

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.

STORAGE

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

TASTING NOTES

Green-gold color. Very complex scent, which recalls artichokes, tomato leaves and lettuce. Intense to taste, with pungency and bitterness perfectly balanced, providing elegance to this monovarietal. Aftertaste that recalls the initial nose.

VARIETY

Moraiolo

CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS

Acidità = 0.25 % P/P

Number of peroxides = 4.78 meq O₂/Kg

Polifenoli = 372 mg/kg

Vitamina E: 27,6 mg/lit

CAPACITY

250ml

