



RICASOLI

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CASTELLO DI BROLIO OLIO EXTRA VERGINE DI OLIVA DOP DEL CHIANTI CLASSICO 2018 OLIO EXTRA VERGINE DOP DEL CHIANTI CLASSICO

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

It rained a great deal during the 2018 season, especially during late autumn 2017 and through the winter and spring of 2018. Temperatures, instead, were average for the season. At the end of February/beginning of March there was a sharp temperature drop with a snowfall and then a freeze. This compromised the growth of many olive plants. Spring was regular, with average temperatures and about 370 mm of rain, often concentrated in intense showers with as much as 70 mm in a few hours. This situation led to a good number of flowers and good fruit set. Summer temperatures were average, never too hot, with highs of 36 - 38°C at the end of July. 190 mm of rain fell, above the seasonal average, but the end of August and the entire month of September were very warm and dry, averting the risk of the terrible olive fly. Olive harvest began mid-October, and the olives were perfectly healthy.

OLIVE HARVEST

The olives were harvested with electric and pneumatic shakers into 20 kg crates. They were brought to an oil mill on the same day. The oil was immediately extracted in a continuous oil press mill at a controlled temperature of 26-27°C. The cold extraction produced oil with fruity taste and very low acidity level.

TASTING NOTES

Brilliant green color. Aroma of wild salad greens and olive on the nose. In the mouth, robust at first, with pungent and bitter notes; good persistence.

VARIETY

Moraiolo, Leccino, Frantoio

CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS

Acidity: 0.21 %

Peroxides: 3,17 meq O₂/L

Total polyphenols: 415 mg/L

Vitamin E: 27.6 mg/100ml

CAPACITY

500ml

