



RICASOLI

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CASTELLO DI BROLIO OLIO EXTRA VERGINE DI OLIVA DOP DEL CHIANTI CLASSICO 2019 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

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 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. Scents of freshly cut grass and olive leaf. Intense to taste, with good piquancy and balanced bitterness. It is an oil of excellent persistence.

VARIETY

Moraiolo, Leccino, Frantoio

CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS

Acidity: 0,23%
Peroxides: 5.16 meq O₂/kg
Total polyphenols: 420 mg/kg
Vitamin E: 27,6 mg/l

CAPACITY

500ml

