



BARONE
RICASOLI

CASTELLO DI BROLIO, OLIO EXTRA VERGINE DEL CHIANTI CLASSICO DOP

Olives still not completely ripe yield Brolio's "liquid gold." The oil's cold extraction is secured in a continuous oil press mill.

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.



2009 GROWING SEASON

The climate had initially encouraged a good flowering and fruit set of the young fruits but the strong heat in July and especially the one during the last decade of August caused a strong fruit fall, drastically reducing the production. The olive fruit fly, always due to the meteorological conditions, initially suffered the heat and in mid-October the strong drop in temperatures weakened the adults and the eggs laid. Therefore, even this year, we have not suffered any attacks from the terrible parasite consequently avoiding the use of pesticides guaranteeing healthy olives. The extremely favourable climate conditions starting at the end of the month of October and all through November made it possible to have a harvest under the best possible conditions. The harvest ended at the end of November.

TASTING NOTES

Intense golden green in colour; almonds and freshly-cut grass to the nose: the taste of olives is predominant in the palate, voluminous, pungent with an aftertaste of bitter almonds.

VARIETALS:

Coreggiolo, moraiolo and pendolino.

PICKING AND PRODUCTION METHOD:

The olives, manually picked, were pressed within 24 hours with the continuous process method. The extraction of the oil using cold pressing guarantees the quality of the yield and a very low acidity.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

Acidity: 0,12% in oleic acid max value 0,5
Peroxides: 5,2 meq O₂/kg max value 12