



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.



2017

GROWING SEASON

After abundant flowering, the summer drought seemed to threaten the quality of the 2017 oil. However, although there were fewer olives, they benefitted from September rains and completed their ripening in perfect health halfway through October.

Harvesting began 16 October, and the olives were pressed the same evening.

TASTING NOTES

Brilliant green color. Fresh cut grass and green olive on the nose. In the mouth, the oil envelops the palate with pungency balanced with decided bitterness. Pleasant and persistent aftertaste.

VARIETALS:

Moraiolo, Leccino, Frantoio

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

Acidity: 0.24 %

Peroxides: 6.87 meq O₂/L

Total polyphenols: 524 mg/L

Vitamin E: 27.6 mg/100ml

BOTTLE SIZE:

500ml

PICKING AND PRODUCTION METHOD:

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.