



BARONE  
RICASOLI

## CASTELLO DI BROLIO MONOCULTIVAR FRANTOIO, OLIO EXTRA VERGINE DEL CHIANTI CLASSICO DOP

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

### STORAGE

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



## 2010 GROWING SEASON

The "traditional" weather conditions with a cold and snowy winter, a rainy spring, hot summer and changeable autumn distinguished the oleic countryside of 2010. The perfect climate conditions of the end of October, with low temperatures during the morning and sunny during the day facilitated the harvesting of the Frantoio variety, having reached a perfect level of ripening and aromatic concentration. The cultivation of all the olive groves at Brolio is organic, where the use of phytosanitary products is entirely absent and only organic fertilizers are used on the soil.

### TASTING NOTES

Of an intense green colour, it has hints of lettuce and freshly cut grass to the nose. It has a strong vegetable flavour of artichokes and unripe olives with a strong spicy aftertaste.

### VARIETALS:

Frantoio

### PICKING AND PRODUCTION METHOD:

The olives, rigorously hand picked only, are transported in well-aired, 20 kg crates and pressed within 24 hours using the continuous method. The olives are washed, then pressed and spun at a temperature that never exceeds 27°C. The olive paste never comes in contact with air since the press works in a controlled nitrogen atmosphere. The oil is extracted through centrifugation, guarantees the quality of the yield and very low acidity. When the oil arrives in the storage cellar, it is immediately filtered through paper and conserved in 400 litre stainless steel containers until bottled.