



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



2011 GROWING SEASON

The 2011 season followed an unusual pattern for olive oil, especially during the period from mid-August to the harvest. The blossoming in the spring was abundant and normal, as was the fruit set, which was helped by the light rains that fell in June. Though the high temperatures in mid-August did cause some fruit to drop, they increased olive oil production, which was high. The absence of humidity prevented infestations of the olive fruit fly, and allowed the harvest to begin on October 25 under perfect conditions. All of Brolio's olive groves are organically farmed: no phytosanitary compounds, and only organic fertilizers.

TASTING NOTES

Deep green, reminiscent of olive green. On the nose freshly cut artichokes, intense greenish accents, and Mediterranean scrub forest. The palate is long, enveloping, and complex; peppery spice and bitterness are perfectly balanced, and in the finish artichokes and scrub forest aromas reemerge.

VARIETALS:

Frantoio

PICKING AND PRODUCTION METHOD:

The olives, which are harvested manually, are taken to the press in well-ventilated 20 kg bins and pressed within 24 hours using the continuous method. The olives are washed, then pressed, and the resulting paste is spun at a temperature that never exceeds 27°C. The olive paste never comes in contact with air, because the press works in a controlled nitrogen atmosphere. The oil is extracted by centrifuge, a technique that guarantees the quality of the yield, and very low acidity. When the oil arrives in the storage cellar, it is immediately filtered, and held in 400 litre stainless steel containers until bottling.

CHEMICAL AND ORGANOLEPTIC

CHARACTERISTICS:

Acidity: 0,18%

Peroxide content: 2,70 meq/l of oxygen

Total polyphenols: 394 mg/l