



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

2014

GROWING SEASON

Following the low average production, the vintage 2014 was not produced .

