



# RICASOLI

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## **CASTELLO DI BROLIO MONOCULTIVAR MORAIOLO 2020 OLIO EXTRA VERGINE DOP DEL CHIANTI CLASSICO**

### **OLIVE GROVES**

The olive grove at Santa Lucia is at 350m a.m.s.l.

### **SOIL**

A mix of limestone (Alberese) and marine deposits

### **GROWING SEASON**

Autumn very rainy and quite cold; mild and not very rainy winter. Beginning of spring cold, with temperatures below zero-degree isotherm in the last ten days of March. Average temperatures and scarce rainfall followed. Summer arrived around the time of the solstice, with highs consistently above 30°C starting as early as the 11th of June, and a total absence of precipitation. The rains at the end of August softened the summer heat, although September temperatures remained high and above the seasonal average; the temperature difference between day and night was quite noticeable. This weather did not favor the development of the dreaded olive fly, and as a result the olives were healthy but also smaller than average. The month of October presented with all its typical implications: temperatures falling in the night, rains alternating with sunny days. Harvest began after the 10th of October, with very low oil yields but excellent results from a qualitative point of view.

### **OLIVE HARVEST**

The Moraiolo olives were harvested exclusively by hand with olive rakes in the final ten days of October 2020.

### **CRUSHING**

The olives were processed within eight hours of harvesting in a continuous-cycle mill. Hammer crusher. The pasta was churned for 30 minutes at 25°C. Extraction with three-way decanter.

### **STORAGE**

Upon arrival at the storage area, the oil was filtered and stored in stainless steel containers in an environment protected from the air.

### **TASTING NOTES**

Brilliant green with gold reflections. Nose green fruity, with hints of fresh aromatic herbs. Smooth in the mouth, elegant and pleasantly pungent. Oil with a long persistence and an aftertaste of wild rocket salad.

### **CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS**

Acidity = 0.25 % in oleic acid  
Number of peroxides = 3.68meq O<sub>2</sub>/Kg  
Polyphenols = 508 mg/kg  
Vitamin E = 241 mg/Kg

