



RICASOLI

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CASTELLO DI BROLIO MONOCULTIVAR FRANTOIO 2020 OLIO EXTRA VERGINE DOP DEL CHIANTI CLASSICO

OLIVE GROVES

The olive grove at Tarci is located at an altitude of about 500m a.m.s.l.

SOIL

Macigno del Chianti (arenarie).

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 Frantoio olives were harvested exclusively by hand with olive rakes from mid-October to the beginning of November 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. Intense green fruity on the nose, with aromas of cut grass and artichokes. In the mouth, explosive and enveloping, with excellent pungency. Very persistent, with an aftertaste of green olives and almonds.

CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS

Acidity = 0.22% in oleic acid
Number of peroxides = 4.11 meq O₂/Kg
Polyphenols = 522mg/kg
Vitamin E: 241 mg/Kg

