



# Olio Chianti Classico

## DOP



### Soil composition:

Mainly calcareous and clayey with varying proportions of gravel, galestro marl and alberese limestone.

### Average height a.s.l.:

250 meters

### Area under olives:

7.99 hectares of specialized cultivation

### Total number of trees:

2,705

### Varieties cultivated:

Frantoio 1,678 trees  
Moraiole 838 trees  
Pendolino 54 trees  
Leccino 135 trees

### Planting density:

338 trees per hectare

### Harvesting period:

From 3 November to 15 December

### Crushing method:

Cylindrical crusher

### Extraction method:

Decanter

**Storage:** 8 stainless steel tanks (total capacity 2,000 liters)

### Sensory characteristics:

*COLOR* intense green, shading into golden yellow with maturation  
*ODOR* broad, intense with hints of fresh bark, capsicum and tomatoes.

*FLAVOR* full, with long persistence and a characteristic piquant note.

### Chemical and physical characteristics:

Acidity	0.13
Peroxides	3.20
K 232	1.54
K 270	0.12
D K	0.00
Phenolics	384
Tocopherols	217

### Packaging:



Olio Chianti Classico DOP  
0,5-l bottle  
individual presentation pack



Olio Chianti Classico DOP  
0,5-l bottle  
individual presentation pack  
in six bottle carton

### Azienda Agricola Poggio Torselli

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