



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

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