



Extra Virgin Olive Oil

Chianti classico



*An Extra Virgin
Olive Oil blend
that originates
from the most
suitable olive
groves of the
Poggio Torselli
estate and best
expression of
the Chianti
Classico region.*

POGGIO TORSELLI



Extra Virgin Olive Oil

Chianti classico



Denomination

Extra Virgin Olive Oil Chianti
*Classico Protected Designation
of Origin (DOP)*

Olive cultivar

Frantoio, Moraiolo, Leccino, Pendolino

Soil and olive groves

The locals of San Casciano in Val di Pesa have always known that the most suitable plots for the production of exceptional oils are those on the slopes of Poggio Torselli.

The soils of the "Poggio" hill are mostly rich in pebbly limestone, and Galestro and Alberese friable marls. For its geological formation the Alberese soil is particularly suited for the production of "long-life" oils that retain their intense aromas and aging potential even through the summer following the oil pressing.

Cultivation area: 2,700 plants on about 6,00 hectares of land at an altitude of 250 m. a.s.l.

Average annual production:
3,000 bottles

Olive harvest and processing

Harvest is done by hand into small crates (max. 15 kg) in late October and the olives are taken to the oil mill the very same day to prevent any unwanted fermentation that could compromise the integrity of the "fruit", occurrence that could take place even in short lapses of time. Once the olives reach the oil mill they are immediately defoliated, washed and sent to a state-of-the-art 2-phase

continuous cycle cold-press mill that does not require water for the extraction phase. With the kneading phase the olive paste is heated at a temperature of less than 27°C for a very short time, in order to avoid any oxidation. After extraction, a further horizontal centrifugation allows separation of the oil must from the pomace. The resulting oil is immediately filtered and all water, mucilages, sediments, and other residues are removed to not jeopardize the quality and shelf life of the oil. The finished product is stored in oxygen-tight stainless steel containers at a controlled temperature to maintain the chemical and sensory characteristics unaltered. Bottling takes place in nitrogen atmosphere, completing the whole production cycle with minimum oxygen contact in order to avoid any oxidation.

Tasting profile

Deep intense green in colour when young, it develops a more golden nuance with age, though maintaining a vibrant hue.

The aroma is complex and intense revealing the characteristic notes of artichoke, edible thistle, and fresh-cut grass of the Chianti Classico DOP region. In the mouth it entices for the extra long length and balance between the varietal pungent notes, the slightly bitter finish, and sweet hints that round it off. It has a maximum acidity of 0.18% in terms of oleic acid.

Food pairing:

Chianti Classico Poggio Torselli DOP extra virgin olive oil nicely pairs with crudités, including Pinzimonio (Tuscan Crudités), and the soups of the traditional Tuscan cuisine (ribollita, pappa al pomodoro, and acqua cotta). It is excellent on raw fish where its aromatic concentration and sensory balance enhance the flavours of the fish. To professionally taste the oil use an appropriate tasting glass, warm the oil by cupping your hands around the glass to catch all the aromas.

Notes

Since 2017 Poggio Torselli is conducted under organic farming methods and grows its olive groves following principles of biodynamic farming.



POGGIO TORSELLI