



OLIO EXAVERGINE DI OLIVA DEL CHIANTI CLASSICO

Denominazione di Origine Protetta

Category	Chianti Classico (Protected Designation of Origin)
Colour	Vivid green
Odour	Strong, fruity, reminds freshly ground olives, cut grass and artichokes
Taste	Perfect balance between sour and spicy flavour with a slight fruity tang
Farm's location	San Casciano Val di Pesa (Florence)
Olive tree	Variety used: 35% Frantoio, 35% Moraiolo, 30% Leccino.
Harvest	Olives are harvested from the tree just before becoming ripe, in the second half of October. This is to ensure that the freshest taste is extracted from the fruit. Olives are rigorously hand-picked in selected fields to provide the perfect integrity of the olive
Grounding	All our olives are grounded within 12 hours from being picked. This maintains characteristic traits of our olives and prevents them from losing taste
Extraction	With a centrifugal decanter at low temperature
Storage	Keep in a dark space at temperatures between 12°C and 20°C
Recommended best before date	18 months from bottling
Packing	Dark glass bottle with drip-free plug, showing the Chianti Classico logo and quality assurance marking

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