



Extravirgin Olive Oil Chianti Classico Dop



Classification:

D.O.P. del Chianti Classico
Certified as "organic"

Olives varieties:

Moraiolo, Frantoiano, Leccino and Pendolino.

Description:

The olives are handpicked before complete ripening thus guaranteeing the quality and the fruity taste of the oil as well as the low content of saturated fats, to the detriment of the quantity of oil produced which is about 13 kg oil per 100 kg olives.

Our olive oil is ideal for dressing salads, for delicate or light frying and makes delicious, rich sauces. Excellent on "bruschetta" or "fettunta" (slices of slightly toasted bread with garlic, olive oil and salt).

Type of pressing:

First cold pressing in a traditional mill with stone crushing wheels, without addition of any chemicals.

Acidity 0,17%

Peroxides 3,33 meqO₂/Kg

CMP total (phenolic antioxidants) 150 mg/Kg

Cholesterol 0 mg/Kg

Delta k -0,001

Saturated fats 10%

Vitamin E 80mg/Kg

Organoleptic characteristics of the wine:

Colour: The new oil is opaque olive green at first, gradually turning to gold. It becomes clear after a few months due to sedimentation. Scarce fluidity.

Bouquet: intense, fruity, well balanced and fresh

Flavour: fruity fresh, harmonic, pleasantly bitter.