



Olio Chianti Classico D.O.P.



Appellation: Olio extra vergine di oliva Chianti Classico D.O.P.

Olive varietals: Moraiolo, Frantoio and Leccino

Production: The olives are hand-picked in early November, when they reach an optimal level of ripeness, and are taken to the mill for processing within 24 hours. Pressing is carried out using a continuous cycle system and the olives are cold-pressed on a daily basis to maintain their original aromas and low acidity, resulting in an oil of excellent quality.

Sensory features: Deep and vivid green in colour, it has a very fruity aroma with herbaceous and artichoke notes. The flavour is intense and slightly spicy.

Pairings: Its qualities are enhanced when drizzled over steak tartare, soups, bruschetta and salads.