



## FATTORIA "CASA SOLA"

CHIANTI CLASSICO

Via di Cortine 5 50021 Barberino V.E. FIRENZE ITALY

Tel. +39 055 8075028 - Fax +39 055 8059194 - Email - [casasola@chianticlassico.com](mailto:casasola@chianticlassico.com)

# EXTRA VIRGIN OLIVE OIL DOP CHIANTI CLASSICO

2008

Area of production: 40 hectares in the hills of the Chianti Classico region.

Sun Exposure: south east.

Altitude: 330 meters above sea level

Variety of olives: Frantoio, Moraiolo, Leccino, Pendolino

Production: Promiscuous

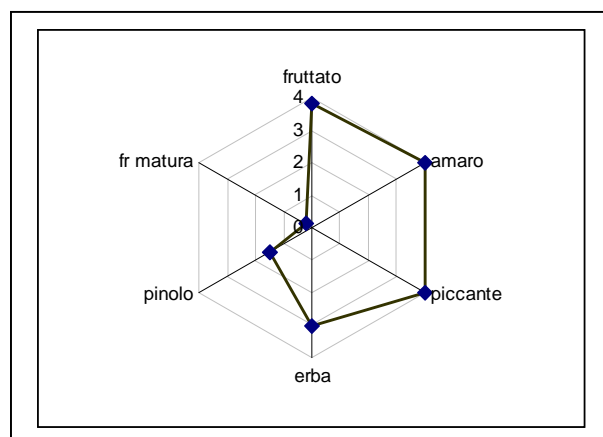
Harvest method: by hand directly on the plant.

Maximum production: 650 kg/ha

The olives are placed in special perforated bins for a good aeration of the olives.

Crushing method: within 36 hours from the harvest, the olives are brought to the olive press for the first cold extraction.

Continuous cycle olive pressing.  
Extraction temperature: max. 28°C



## CARACTERISTICS

acidità	0,13 % AC OLEICO
n perossidi	3,8 meq O2/Kg
K232	1,69
K270	0,13
DELTA K	0,00
TOCOFEROLI	221 mg

Color: green with golden yellow nuances.

Aroma: intense and complex. It evokes green grass, wild thistle and artichoke.

Taste: fine and fruity with hints of aromatic herbs such as rosmarine and mint.

Best with: cheese, "carpaccio", roasts, soups and cruditàs