

VILLA CALCINAIA

Extra Virgin Olive Oil Chianti Classico DOP 2024



This olive oil is cold-pressed to conserve all its flavor and fragrance. It is produced from the varieties Correggiolo (min. 80%), Moraiolo and Leccino. Singular for its fragrance and spiciness, it offers not only healthy benefits of low cholesterol, but also the ability to carry you back in time to the traditions of the countryside of old.

TASTING NOTES

The olives grown on the Calcinaia Estate produce an exceptional oil with a characteristic spicy taste with undertones of artichoke, green leaf and chestnut. Its color is an intense green typical of the area.

FOOD PAIRING

An immense pleasure for the palate, especially in combination with Tuscan traditional dishes. Excellent with vegetable soups, grilled fish and meats.

PRODUCTION

2.000 L.



Location Greve in Chianti

Owners Counts Capponi since 1524

Farming Organic

Total size of estate 200 hectares with 8 hectares in olive grove

Altitude 280 m

Soil Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular "galestro", on the higher grounds.

Varietals Correggiolo, Moraiolo, Leccino and others

Planted date 1985, 2020, 2022

Harvest Manual

Acidity in oleic acid 0.14

No. peroxides expressed in oxygen 4.2

Polyphenols 550

Tocopherols 237

Oleic acid 73

Bottle type and size Bottle 50 cl, tank 25 cl, bottle 10 cl

May be stored for up to 20 months

www.conticapponi.it

