

# VILLA CALCINAIA

## Chianti Classico Extra Virgin Olive Oil 2017



*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.*

### PRODUCED BOTTLES

184



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 7 hectares in olive grove
<i>Altitude</i>	280 m
<i>Soil</i>	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.
<i>Varietals</i>	Correggiolo, Moraiolo, Leccino
<i>Planted date</i>	1985
<i>Harvest</i>	Manual
<i>Acidity in oleic acid</i>	0.29
<i>No. peroxides expressed in oxygen</i>	7.3
<i>Polyphenols</i>	566
<i>Tocopherols</i>	171
<i>Oleic acid</i>	76.8
<i>Bottle type and size</i>	Square bottle 50 cl
<i>No. bottles per case</i>	6
<i>May be stored for up to</i>	20 months