



CASTELLO DI
FONTERUTOLI

CASTELLO FONTERUTOLI EXTRA VIRGIN OLIVE OIL 2024

This exceptional Extra Virgin Olive Oil is the ultimate expression of the "terroir" of Fonterutoli. A continuing commitment and dedication to the olive grove, combined with hand-picking and pressing within 2 hours in our own mill, contribute to the unique personality and subtle nuances of this "cru".

Appellation:	Chianti Classico DOP
Estate:	Castello di Fonterutoli
Estate location:	Loc. Fonterutoli - Municipality of Castellina in Chianti (SI)
Olive varietals:	50% Moraiolo, 40% Frantoio, 10% Maurino
Altitude:	400 - 600 m (1,310 - 1,970 ft) a.s.l.
Pruning system:	Vase
Harvest:	Hand picked from the last week of October to the second week of November
Crushing:	Continuous within 2 hours from the picking in the company olive knife crusher and in total oxygen absence
Extraction:	Centrifuge at 23° C through decanter
Storage:	In stainless steel tanks, temperature 15 - 18° C and under inert gas
Acidity:	0,17‰
Polyphenols:	535 mg/Kg
Peroxides:	8,5 meqO2/Kg
Preservation:	Away from the light, temperature 12 - 20° C and 70 - 80% humidity
Consumption suggestions:	Within 18 months from the date of bottling
Bottle:	Screen printed dark bottle in individual box
Formats:	250 ml
Production:	1,200 bottles
Key descriptors:	Rich, artichoke and thistle, mildly spicy and very persistent

