



CASTELLO DI
FONTERUTOLI

FONTERUTOLI EXTRA VIRGIN OLIVE OIL 2024

Made with olives of the Frantoio, Leccino, Moraiolo and Pendolino varieties, processed with vacuum technology in the owned innovative olive press, this oil displays extraordinary organoleptic and nutritional properties.

Appellation:	Chianti Classico DOP
Estate:	Castello di Fonterutoli
Estate location:	Loc. Fonterutoli - Municipality of Castellina in Chianti (SI)
Olive varietals:	60% Frantoio, 20% Leccino, 15% Moraiolo, 5% Pendolino
Altitude:	400 - 600 m (1,310 - 1,970 ft) a.s.l.
Pruning system:	Vase
Harvest:	Hand picked from October 24th to the end of November
Crushing:	Continuous within 4 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:	605 mg/Kg
Peroxides:	6 meqO ₂ /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:	Dark glass bottle with screw anti-fill cap
Formats:	500 ml
Production:	50 HI
Key descriptors:	Intense, artichoke flavors, elegant and slightly peppery taste

