



ROCCA DI MONTEGROSSI

Olio Extra Vergine di Oliva
D.O.P. del Chianti Classico

Olive variety

70% Correggiolo and 30% Moraiolo

Harvest method

Both by hand and with shakers

Harvest period

From middle of October till the second ten days
of November

Crushing

The olives are crushed between 24 hours
from the harvest

Oil mill

Non-stop model, a 3 phases cold crushing
with nitrogen, centrifuge drawing

Filtration

The oil is immediately filtrated by falling, or
rather by gravity. We don't use any kind of
pumps so that the oil is not stressed and it can
keep longer its quality and characteristics.

Medium production per year

About 4000 bottles of 0,500 lt.

Mostly produced by Correggiolo variety, the
olives are hand-picked as they begin to turn color
before they are completely mature, in October
and maximum by the second decade of
November.

Although this results in a reduced yield, it
guarantees excellent quality, with acidity of less
than 0.2%.

The olives are processed in 1-3 days time
maximum at low temperatures in keeping with the
modern philosophy of oil-making. This process is
able to guarantee a fresh and fragrant oil with
good taste and smell qualities: medium intense
flavors at nose, vegetal, with artichoke notes, it
has a lightly sweet of apple. Dry and not 'greasy',
it's fascinating and velvety, well balanced and with
good fluidity, medium bitter and piquant both in
harmony. Final slightly piquant.

Matching: sea salads, vegetables and grilled
vegetables, pappardelle pasta with hare ragout
or meat ragout, white and red grilled
meat, fish baked in foil.

CERTIFIED ORGANIC



Rocca di Montegrossi

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