

Chianti Classico DOP

2008 Harvest

TYPE	Extravirgin Olive Oil Chianti Classico DOP
GROWING AREA	Olive groves on the properties of Agricola San Felice tenuta (Castelnuovo Berardenga - Siena)
ALTITUDE	350-400 metres
TRAINING SYSTEM	Vaso cespugliato
PRUNING	Every two years
NUMBER TREES	16,000, of which 5,400 are in variety-specific plantings
VARIETIES	Frantoio 75% Moraiolo 15% Leccino 10%
HARVEST PERIOD	November 4 to 12
HARVEST METHOD	Manual, utilising the traditional <i>rastrelli</i> to rake the fruit from the branches
CRUSHING	Same day as picking, utilising hammermill
EXTRACTION	Low-temperature (C27° C) centrifugal extraction
FILTRATION	Cotton filter
STORAGE	In 10-hl stainless steel tanks
NUMBER BOTTLES PRODUCED	10,000 (in 0.500 l bottles)
ACIDITY	0.12 g/l
PEROXIDES	3.7

