



CASTELLO DI AMA

OLIO EXTRA VERGINE DI OLIVA 2009 DOP Chianti Classico

ORIGIN: Ama - Chianti Classico Tuscany area

NUMBER OF ESTATE TREES: about 9,000

ALTITUDE : Between 420 and 510 m.

SOIL TYPE: Chalky-clay

OLIVE VARIETIES: 50% correggiolo, 40% moraiolo, 10% leccino and others

TRAINING SYSTEM: Vase-shaped with low scaffold limbs

HARVEST: At beginning of veraison, or colour change, between end of October and the end of November. Hand picked with the help of facilitators into shallow boxes, with fruit brought to press house within 12 hours.

EXTRACTION: At estate press house, with Pieralisi cold-extraction centrifuge

QUINTALS PRODUCED: ca. 70

BOTTLING

The oil is given only a static, natural settling of solids in suspension and is then lightly filtered.

SENSORY PROFILE

Attractively harmonious, elegant nose, with pronounced fruity aromas melding with nuances of crisp garden vegetables.

Flavours are judiciously balanced; an appealing pungency balances a vein of marked sweetness.

TECHNICAL DATA

Peroxide content expressed as oxygen:	meq/kg.	4.60
Acidity as oleic acid:	%	0.16
K 232.0 UV spectrophotometric test	nm	1.73
K 270.0 UV spectrophotometric test	nm	0.15
Delta K UV spectrophotometric test	-	0.0000