

OLIVE OIL 2010

Extra Virgin olive oil Chianti Classico DOP

OLIVE GROVE

The hillsides where Ama lies, at elevations between 450 and 550 metres, have always favoured the production of olive oils that are extremely fruity, refined, and elegant. Castello di Ama's estate groves current contain 9,011 olive trees, both in custom-designed groves of various dimensions (5mt. x 5 mt. or 5 mt. x 6 mt.) as well as on the traditional terraces. They are largely planted to four olive varieties: 53% correggiolo, 23% moraiolo, 8% frantoio,



and 3% leccino, plus 3% other cultivars, including varieties for pollination. The predominant shape into which they are pruned is the bush-shaped vase. Harvest, which is carried out entirely by hand, requires that the trees be trained relatively low, so that the harvesters can easily penetrate the foliage. The olives are brought to the press house is small, stackable boxes with air holes on all sides that allow good ventilation and thus preserve all of the qualities of the fruit.



2010 HARVEST

Harvest began on October 25 and lasted 25 days. 41,110 kilos of fruit were picked, which produced 6,980 litres of olive oil, with an average yield in oil of 15.54%.

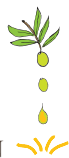
Technical data:

Number of peroxides expressed as oxygen: 2.82 meq/Kg.

Acidity expressed as oleic acid: 77.70%

Total polyphenols: 421

EXTRACTION



One of Castello di Ama's fundamental production principles is the rapidity with which the olives are processed. Only a few hours in fact pass between the harvest and the start of the oil processing, which takes place in a small pressing house right on the estate. Once the leaves are removed, the olives are washed, then crushed into the paste that is cold-pressed to yield extravirgin olive oil. The oil is then delicately filtered through cotton wool, and stored in stainless steel tanks before being bottled.

SENSORY PORTRAIT

Rich gold-yellow with greenish highlights, clear

Emphatic and appealing, marked by notes of cardoon, artichoke, and wild fennel, and fragrances of rosemary and mint.

Complex and refined, yielding impressions of fresh greens, black pepper, and sweet almonds. Near-endless finish.



Traditional hearty Tuscan soups
First courses of fat-rich fish