

VILLA LE CORTI

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OLIO EXTRAVERGINE DI OLIVA DOP CHIANTI CLASSICO BIOLOGICO
2017



Denomination	Organic Extra Virgin Olive Oil D.O.P. Chianti Classico
Production Area	San Casciano in Val di Pesa, Florence 80 hectares with a total of approx. 15.000 plants
Altitude	250-350 m ASL
Exposition	South
Soil composition	Pliocenic hills rich of river stones
Plants per hectare	190/340 per ha
Average age	52 years
Olive' s varieties	Frantoio and Moraiolo
Date of harvest	October - November 2017
Picking technique	Hand-picked and packed in 15kg crates
Extraction technique	The olives are processed in our Estate owned oil mill within 6 hours of harvest. The oil mill is set-up as follows: Washing: in spring water with the leaves being suctioned prior to pressing. Pressing: in a slow rotation hammer mill. Kneading: takes place for about 10 minutes at 26° C. The method of transferring the olive paste at each phase takes place by using mono pumps and the kneading vats are sealed to avoid oxidation. Extraction: with a two-way decanter whose nominal capacity is 12 quintals per hour. Separation: carried out using a self-cleaning centrifugal separator.

