

# OLIO EVO SANTE DAME

CHIANTI CLASSICO DOP



## *Area of production*

The olives are mainly grown on the Santedame Estate, near Castellina in Chianti.

**Soil:** hillsides of mixed clay and sand with an abundance of stones.

**Altitude:** variable from 310 to 400 meters above sea level.

## *Cultivars*

Frantoio, Leccino and Moraiolo

## *Production*

After being harvested with a shaker, the olives are taken straight to the mill where they are cold pressed within 24 hours. The extraction takes place using the continuous cycle mill in Pianamici, an area on the Santedame Estate. Light filtration within 12 hours. Semiautomatic bottling under nitrogen.

## *Tasting notes*

**Color:** bright green.

**Aroma:** intense and elegant, with distinctive notes of grass, almond and artichoke.

**Tasting profile:** moderately bitter and piquant with artichoke, herb and radicchio notes. Long and persistent finish, leaving the mouth clean and savory.

## *Why?*

- Olio EVO Santedame is an exquisite oil with the outstanding typical characteristics of its cultivars: Frantoio, Leccino and Moraiolo.
- Olio EVO Santedame is the maximum expression of the Santedame Estate terroir. Located in the famous Golden Basin ("Conca d'Oro"), this area is named for the distinctive conformation of the terrain and the exceptional quality of the products.
- The production is stick to the best quality: harvested by shaking system, immediately gathered, cold pressed.

