

# OLIO

Chianti Classico D.O.P.

## **Analyzing**

*Production area:* Casa al Vento, Gaiole in Chianti (Siena)

*Altitude:* 456 s.l.m.

*Cultivar:* Frantoiano, Leccino e Muraiolo

*Picking:* manual; the oil mill receive the olive within 24 hours from the harvest

*Acidity:* 0%

## **Tasting**

With a golden yellow colour, this oil smells of a soft fragrance of fresh herbs (basil, mint and sage). To the taste it shows a extraordinary delicacy, a little sweet and not too spicy.

*Food matching:* bruschette, zuppe di legumi

*The best match of our Chef:* excellent in the Ribollita soup.

