

## River Café Raggiolo Classico Extra Virgin Olive Oil 2015

Chianti Colli Senesi, Tuscany, Italy

FELSINA  
*Berardenga*



Olive Varieties	<b>100% Raggiolo</b>
Oil Producer	<b>Giuseppe Mazzocolin</b>
Closure	<b>Natural Cork</b>

### PRODUCER

This 470 hectare estate is located northeast of Siena, in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico production area. Fèlsina is not only a wine estate, but also a traditional Tuscan farm, or 'fattoria'. Throughout its history, various agricultural activities have taken place, the most important of these, on a par with winemaking, is olive oil production.

### OLIVE GROVES

There are three separate "grove units," (Boschi, Fèlsina, Pagliarese), each with distinctive soils and weather, and three different sites for each olive variety. The olive groves cover 47.2491 hectares, totalling 6,923 trees.

### HARVEST

The conditions of 2014 laid the foundations for a successful growing season in 2015 in more ways than one. Firstly, the rain of last year ensured there were good water levels in the soil at the start of 2015, so the olive trees were able to draw upon these reserves to ensure their continued vitality during the season. Secondly, the flies that caused so much damage in 2014 were subject to much greater scrutiny in 2015 which, along with more benign growing conditions, ensured their effect was negligent. The harvest in 2015 was the earliest on record. Despite the very hot weather in July, the water in the soil ensured the plants remained healthy, so the oils are green, fresh and nicely balanced.

### PRODUCTION

The olives were hand-harvested just as they began to turn colour (veraison), the ideal moment for optimal quality of the oil. They were immediately transferred to the pressing facility, which began no more than 4 hours after harvesting. Oil was only extracted from the pulp and was stored in stainless steel blanketed by nitrogen or argon to prevent oxidation. It was bottled under vacuum as orders were received.

### TASTING NOTES

A brilliant green, this Raggiolo olive oil immediately impresses with its dynamic, intense bouquet, which offers a rich vegetal array of fresh hay, artichoke and fresh herbs. Rich and well-balanced on the palate, with striking tomato flavours and black pepper. A pleasant bitterness lingers alongside subtle herbal nuances.