

## Extra Virgin Olive Oil 2017

### Chianti Rufina, Tuscany, Italy



### PRODUCER

Fattoria Selvapiana is owned by Francesco Giuntini, a descendent of the original owner, Michele Giuntini, who bought the estate in 1827. His adopted son, Federico Giuntini Masseti, now runs the estate. Federico is the son of the 'fattore' (estate manager) who has worked with the Giuntini family all his life. Federico was born on the estate, as was his sister Silvia, who is also involved in running the business. Located northeast of Florence in the Rufina zone, one of the smallest in Chianti at only 600 hectares, Selvapiana has 31 hectares of the Frantoio variety planted. Rufina is the coolest of all Tuscan olive oil producing zones, so tends to produce a greener, spicier oil than most.

### OLIVE GROVES

Selvapiana Extra Virgin olive oil is made solely from Frantoio olives grown at 250-300 metres above sea level. This is a late ripening variety, so the olives are greener when picked, resulting in a spicy, green oil. Selvapiana is situated in the Sieve Valley, northeast of Florence, where a cool current of mountain air is funnelled through a pass in the Apennines down the valley. This makes it one of the coolest grape and olive growing regions in Tuscany, giving oils that are among the greatest and most spicy in Tuscany.

### HARVEST

Winter was cold and snowy. Spring started early with temperatures above average, but the end of April saw the return of very low temperatures. This climatic pattern delayed flowering to the end of May. Luckily, the unstable weather and rising temperatures did not affect fruitset, which was normal. The summer was extremely hot and dry, causing a big part of the fruit to fall prematurely. Autumn was dry, and picking started as early as 19th October. The olives were very ripe at picking, resulting in a rich, dense and balanced olive oil, more mature and less spicy than in other years. Quantities were significantly lower than usual.

### PRODUCTION

Ultra-modern, stainless steel continuous presses are used. Most experts now agree that this method of pressing results in fresher, cleaner oils that retain their colour and fruitiness for a longer period of time. The oil was settled in a mixture of terracotta orci (urns), and stainless steel. It was bottled after a light filtration through cotton.

### TASTING NOTES

The oil is a vivid green with great viscosity, it has fresh and clean aromas with notes of artichoke. On the palate, it is dense and viscous with lovely purity and intensity and a spicy, peppery character on the finish.

Olive Varieties	<b>100% Frantoio</b>
Oil Producer	<b>Federico Giuntini Masseti</b>
Closure	<b>Other</b>
Bottle Sizes	<b>50cl</b>
Notes	<b>Sustainable, Practising Organic</b>