

Organic Extra Virgin Olive Oil Chianti Classico 2018

Chianti Classico, Tuscany, Italy



Olive Varieties	50% Corregiolo 50% Moraiolo
Oil Producer	Giovanni Manetti
Closure	Other
Notes	Certified Organic

PRODUCER

The Manetti family has owned Fontodi since 1968, but has been in Chianti for centuries. Though they have always made wine and oil, their original business was and is the production of Chianti's finest terracotta at their factory in Ferrone. The same attention to detail that makes them the best producers of terracotta has been brought to bear on Fontodi and has transformed a crumbling farmhouse with a few hectares of vineyards and olive groves into one of Chianti Classico's most impressive estates, now with 10,000 olive trees. Managed by Giovanni Manetti, who has run the property since 1980, the wines and olive oil are as meticulously made as the vineyards, olive groves and cellar are immaculately tended.

OLIVE GROVES

In addition to the 90 hectares of vineyard on the Fontodi estate, there are a further 10,000 olive trees situated in a variety of different plots, predominantly on marl soils, at altitudes between 400-500 metres above sea level. The trees are planted in polyconical vase formation at a density of 400 plants per hectare.

HARVEST

After a mild and rainy winter, the start of spring saw temperatures drop severely, causing some damage to the olive trees, but also killing some pests. The rest of the spring was quite rainy; this aided fruit set. Summer weather was favourable, and high temperatures in September meant olives ripened earlier than usual, bringing harvest forward.

PRODUCTION

The olives were picked by hand and carefully pressed on the same day in order to retain the maximum freshness and fragrance of the fruit. Ultra modern, stainless steel continuous presses were used to protect the paste and oil from oxidation. This resulted in fresh, clean oils that will retain their colour and fruitiness for longer. The oil was stored briefly in stainless steel tanks rather than 'orci' (terracotta urns). It was filtered through cotton and bottled early to maximise freshness.

TASTING NOTES

This is a richly coloured oil with delicately balanced components. Fine aromas of artichoke leaf and an elegant peppery flavour come together in a fragrant, lingering finish.