

## Extra Virgin Olive Oil 2018

### 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

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

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>
Notes	<b>Sustainable, Practising Organic</b>