

Fontodi,

## Organic Extra Virgin Olive Oil Chianti Classico 2025

Chianti Classico, Tuscany, Italy



# FONTODI



### 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 110 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

The 2025 Tuscan olive oil vintage was varied and, at times, challenging. Following flowering in May, hot weather in early June and an unusually mild July encouraged olive fruit fly pressure in some areas, though careful monitoring and management limited its impact. Cooler, wetter conditions in September added further complexity, before improved weather allowed harvest to begin in mid-October and continue through November. While yields were lower than the abundant 2024 crop, oil extraction rates (resa) were significantly higher, resulting in oils of excellent quality and balance.

### 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 a fresh, clean oil that will retain its 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 Extra Virgin Olive oil is deep green in colour with a fresh aroma of olives, artichokes and aromatic herbs. On the palate it already has a good balance between bitter and spicy notes while maintaining a great freshness.

Olive Varieties	<b>70% Correggiolo</b> <b>25% Moraiolo</b> <b>5% Pollinator</b>
Oil Producer	<b>Giovanni Manetti</b>
Closure	<b>Screwcap</b>
Bottle Sizes	<b>50cl</b>
Notes	<b>Certified Organic, Vegetarian</b>