



In the ancient lands of Castello di Albola, once ruled by the noble Houses of Tuscany, namely the Pazzi, the Acciaiuoli and the Ginori Conti, the vine has flourished for centuries, and in the sublime beauty of these landscapes it yields perfect fruit. The high altitude, the diversity and suitability of the soils for wine growing, and the perfect exposure form a unified whole, a 'radiant jewel' that shines with its own light against the glittering treasure trove that is Chianti Classico, with its sloping hillside vineyards, historic buildings and artistic treasures. This outstanding Estate requires daily dedication and constant care, and rewards those who love it with wines that are truly extraordinary: striving to match the splendour of Castello di Albola, they are authentic and seductive and demand devotion and thoughtful meditation.

OLIO EXTRAVERGINE D'OLIVA



PRODUCTION AREA
Radda in Chianti (Siena)

EXTRACTION
Traditional cold-pressing and natural settling

OLIVES
Frantoiio, Moraiolo e Leccino

HARVESTING
Per bructura a mano

ACIDITY
0,25%

BOTTLE SIZE
500 ml

OLIVE GROVES

On the hills of Radda in Chianti, at an altitude of around 400 meters (1,310 ft.), ideal for obtaining olives that are both fully ripe and perfectly healthy, as the trees are out of reach of the olive oil fly.

TASTING NOTES

COLOUR: an extremely bright gold, with a marked greenish sheen.

BOQUET: full yet delicate, with fragrant notes of artichokes, sage and green tomatoes.

FLAVOUR: Intensely fruity; a little peppery immediately after pressing, it then becomes rounder, more harmonious, mellow and persistent, with an aftertaste that offers sensations of sweetness as well as an almondy character.

FOOD PAIRINGS

Ideal for drizzling over salads, fish that has been boiled, roast or baked in salt and meats, but also excellent for preparing sauces or storing vegetables.