

OLIO DI DIEVOLE



Chianti Classico DOP

Extra virgin olive oil

Chianti Classico DOP is a blend of Moraiolo, Leccino and Frantoio, or classic Tuscan cultivars.

It has identifying notes of the varieties that compose it, like the almond sensations typical of the Frantoio, as well as hints of cut grass and artichoke. The Leccino gives some balsamic touch that embellishes it.

PRODUCTION FEATURES

Varieties: Moraiolo, Leccino and Frantoio

Harvest method: mechanical and manual

ORGANOLEPTIC NOTES

Color: green

Aroma: cut grass, artichoke and almond with balsamic nuance

Taste: harmonious taste, with medium and persistent spiciness and medium bitterness

PRODUCTION METHOD

The production line uses a low oxidative impact system to preserve the oil of freshly harvested olives. The working group adjusts the parameters according to the variety, health status, temperature, maturation, concentration of water and sensory characteristics desired in the product finished. After extraction, the oil is filtered to remove 99% of the water is stored in stainless steel tanks, in the dark and at temperatures between 14 and 20°C to prolong the shelf life. Bottling takes place in an inert atmosphere in bottles that protect up to 97% from UV rays.

PAIRINGS

Chianina meat carpaccio with porcini mushrooms, Spinach salad, grilled radicchio, lentil soups, first courses with artichokes, baked blue fish, red meats, game and aged cheeses.