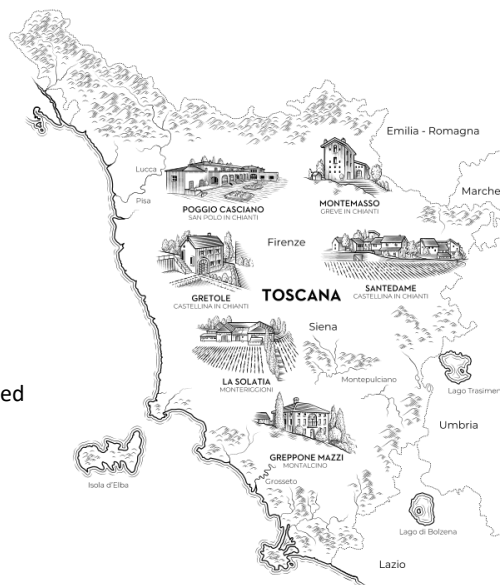


Olio EVO Santedame

CHIANTI CLASSICO DOP
EXTRA-VIRGIN OLIVE OIL

Olio EVO Santedame is the maximum expression of the Santedame Estate terroir. Located in the famous Golden Basin ("Conca d'Oro"), this area is named for the distinctive conformation of the terrain and the exceptional quality of the products



AREA OF PRODUCTION

The olives are mainly grown on the Santedame Estate, near Castellina in Chianti.

Soil: hillsides of mixed clay and sand with an abundance of stones.

Altitude: variable from 310 to 400 meters above sea level.

CULTIVAR

Frantoio, Leccino and Moraiolo

TASTING NOTES

Color: bright green.

Aroma: intense and elegant, with distinctive notes of grass, almond and artichoke.

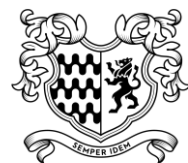
Tasting profile: moderately bitter and piquant with artichoke, herb and radicchio notes. Long and persistent finish, leaving the mouth clean and savory.

METHOD OF PRODUCTION

After being harvested with a shaker, the olives are taken straight to the mill where they are cold pressed within 24 hours. The extraction takes place using the continuous cycle mill in Pianamici, an area on the Santedame Estate. Light filtration within 12 hours. Semiautomatic bottling under nitrogen.

KEY POINTS

- Olio EVO Santedame is an exquisite oil with the outstanding typical characteristics of its cultivars: Frantoio, Leccino and Moraiolo.
- The production is stick to the best quality: harvested by shaking system, immediately gathered, cold pressed.



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