

CASSIANO – DOP CHIANTI CLASSICO



OIL PRODUCTION

10.000 LT

CULTIVAR

60% Frantoio-20% Moraiolo- 20% Leccino

OLIVE HARVESTING

Hand harvesting

HARVEST PERIOD

mid november

EXTRACTION OF OIL

Continuous –cycle process to temperature under 21° - cold extraction

CRUSHING

Within 4 hours from harvest

FILTERING

Carbdoard filters

STORAGE

Stainless steel in argon with temperature control

TASTE

Bright green with intense yellow colour. Light but persistent herbaceous and vegetables notes of rupe tomato, artichoke with finish of almond and apple Harmony between bitter spicy, well balanced, elegant and pleasant, very softness and delicate

PAIRING DISHES

Good for dishes based boiled and roasted fish, sea salade, cheeses, bread with black cabbage, steak and for preparation of dessert

AVAILABLE IN: bottles 100ml-250ml-500ml
cans 3000ml-5000ml