



# Pagliarese

## **PAGLIARESE EXTRA VIRGIN OLIVE OIL** **DOP Chianti Classico.**

### **TYPE OF CULTIVAR**

Pendolino, Moraiolo, Raggiolo, Leccino.

### **PRODUCTION AREA**

In all the olive groves of Pagliarese.

### **OLIVE TREES DENSITY**

277.

### **TRAINING SYSTEM**

Vase-shaped, Vase Bush.

### **HARVEST**

Manual.

### **PRESS**

With hammers.

### **AGE OF OLIVE GROVES**

The olive groves were planted partly in the 1960s, the youngest in the 1980s.

### **PRESSING**

After being picked, the olives are separated from the leaves by defoliation and washed in running water. Subsequently they are elevated to pass to the hammer crushing process. The paste obtained goes in the malaxer, where it is kneaded at a temperature of 25°C, in times that vary from year to year. The paste then goes into the decanter, which centrifuges it to separate out the oil from the vegetal water and low-quality pomace oil. The oil is then filtered to better guarantee the qualitative characteristics of the oil over time.

### **SENSORY PROFILE**

Soft green with golden reflections, it develops elegant aromas of cut grass, artichoke leaf and rocket with a finish of white pepper. On the palate it is fragrant and clean, with vegetable returns of fresh olive, harmonious and long spicy, it highlights a well-balanced bitter note.

