



## Extra Virgin olive oil D.O.P. Chianti Classico Querciavalle Monocultivar Correggiolo

*The Chianti territory has always been also known for the production of extra virgin oil, thanks to the nature of the territory, its exposition and a favourable climate. Our olive-trees are located in rows, nearby the vines, offering to the visitor a wonderful unique Tuscan landscape. The Losi's olive-groves are located in an area particularly suitable for the precious olive-growing of Chianti Classico. The quality is the most natural result of the traditional methods that the Losi have always applied in the production of their oil. It is a natural product, obtained from the simple olive pressing. It is very fragrant and easily digestible. Its taste is extraordinary and pleasing to the palate and its colour reveals its perfect product's quality.*



**Variety:** 100% Correggiolo,

**Olive groves:** centuries old autochthonous family olive groves, situated at 300 to 350 meters above the sea level facing south-southwest. Limestone soil with presence of Alberese stones. The olives trees are grown with the "pot" system.

**Harvest:** the olives are expertly picked directly from the tree and placed in small baskets. They are then transferred to boxes of 20 kg and brought to the nearby oil-press, where they are processed within 12 hours after harvesting, in order to avoid oxidation and thus preserving all their organoleptic characteristics.

**Processing:** the olives are processed in a traditional manner, crushing them with a cold pressing at a constant temperature of 23-25°C to enhance the oil's aromatic characteristics. The extraction of oil by pressing allows the best balance of polyphenols, vitamins and aromatic substances.

**Conservation:** the natural decantation and the subsequent conservation take place in modern stainless steel tanks. The extra virgin olive oil DOP Querciavalle is bottled in dark glass bottles of 0.500L, 0.250L or 0.100L.

**Colour:** golden yellow, with a tendency to green

**Nose:** intense fragrance, long-lasting fruity flavor with notes of cardoon

**Taste:** harmonious, with well-balanced bitterness and spicy

**Serving suggestions:** bruschetta, salad dressing, fish seasoning, sauces and fresh goat cheese

### Famiglia Losi