

# AZIENDA VINICOLA ROCCA DI MONTEGROSSI

## Olio Extra Virgine di Oliva del Chianti Classico

The Ricasoli-Firidolfi family is synonymous with Chianti Classico, as Baron Bettino Ricasoli in 1872 created the original "formula" for Chianti Classico's blend of grapes. The Rocca di Montegrossi estate is located in a unique micro-zone called Monti in Chianti, part of Gaiole in Chianti. This exceptional, high-altitude plateau with its stony, calcareous soils produces some of the more elegant and harmonious Chianti Classico wines in the appellation; Monti in Chianti is one of the "very best areas" of Chianti Classico, says Antonio Galloni.



**WINERY:** Azienda Viticola Rocca di Montegrossi

**WINEMAKER:** Marco Ricasoli-Firidolfi

**AGRONOMISTS:** Dr. Stefano Dini and Marco Ricasoli-Firidolfi

**ESTABLISHED:** 1981

**REGION:** ITALY • Tuscany • Gaiole in Chianti

**BLEND:** 90% Correggiolo and 10% Moraiolo

**LOCATION:** Estate olive trees are located in Monti in Chianti, a "micro-area" of Gaiole in Chianti, between 1,050 and 1,500 feet in altitude. Winemaker Marco Ricasoli-Firidolfi's 50 acres of vines are surrounded by 50 acres of olive trees and 250 acres of natural woodland. Soils combine *alberese* (limestone) and *galestro* (schist) with clay.

**CULTIVAR CHARACTERISTICS:** **Correggiolo** is an ancient Tuscan olive variety, contributing fresh almond and artichoke flavors. **Moraiolo** is a common central Italian variety, with fruity, herbal notes.

**PRODUCTION:** Both hand and "shaker" harvested in late October/early November. Cold-pressed under nitrogen (to prevent oxidation) within two days of harvest. Gravity filtered.

**ACIDITY:** Less than 0.2%



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