



# Borgo Scopeto

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OLIO EXTRA VERGINE D'OLIVA

CHIANTI CLASSICO DOP

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An excellent extra virgin olive oil has been produced in the the Chianti Classico region since 1300, and in 2000 it was granted Protected Designation of Origin status by the EEC. The olives from the trees selected among the 6000 growing at Borgo Scopeto are harvested exclusively by hand and transferred to the press, where they are pressed immediately using the continuous pressing technique at a temperature of 24-26 °C.

**OLIVE CULTIVARS:**

**MORAIOLO:** full flavored, with harmonious moderately intense fruitiness coupled with good spiciness and bitterness; the oil is simultaneously powerful, flavorful, and elegant. Moraiolo trees are quite difficult to grow. The oil from Moraiolo trees is one of the finest in the world, at least that produced in Central Italy; the oil from experimental plantings of Moraiolo trees in other parts of Italy and abroad is not of the same quality.

**FRANTOIO:** An easy to raise cultivar that begins producing olives of good size quickly (3-4 years); the tree is robust and adapts well to a variety of climates, producing an excellent oil that is lightly fruity, sweet, and elegant. When added to Moraiolo oil it confers elegance to the blend, making the oil softer, less spicy, and more versatile.

**LECCINO:** The trees, whose branches hang like those of a weeping willow, are beautiful to look at; it is extremely resistant to low temperatures, which therefore do not impact its production.

In summary, Moraiolo confers body and power, and also longevity;

Frantoio elegance, lightness, and aromas; Leccino productive consistency.

**HARVESTING:** by hand.

**PRESSING TECHNIQUE:** cold, without the addition of water, and filtration prior to bottling.

**FREE ACIDITY:** max. 0,50%

**FIRST YEAR OF PRODUCTION:** 1998.

**COLOR:** Clear, intense brilliant green with brilliant reflections.

**AROMAS:** fragrant ripe olives.

**TASTE:** savory and slightly spicy, with dried fruit aromatic accents and a a finish tending towards bitterness.

**SUGGESTIONS:** for refined palates; to be used raw; it is of great dietetic value, and easily digested.



## Borgo Scopeto

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