

CASTELLO DI MODANELLA



“OLIO EXTRA VERGINE DI OLIVA”

Olive varieties :

- 50% Leccino
- 30% Moraiolo
- 20% Frantoiano

Growing area : Olive groves at 300 meters altitude above sea level on the town of Rapolano Terme (SI)

Hectares : 4 ha (9,88 acres)

Soil profile: Rocks, say and clay

No of trees : 1.500

Preservation : 50 litres stainless steel tanks

Harvest : Exclusively by hand (“ brucatura”) between the last week of November and beginning of December

No of bottles produced : At least n. 2.000 (lt.0.500)

Sensory profile : Yellow gold, tendency to green. Intense bouquet that recalls banana and vanilla flavours and a touch of toasted hazelnut at the end. Good concentration and structure with almond aromas.

It is suggested to be served over soups or seafood plates. Ideal also for preparing walnuts and raisins biscuits.

