



ROCCA di CASTAGNOLI
dal 1730

EXTRA VIRGIN OLIVE OIL



The Rocca di Castagnoli olive trees are spread over an area of approx. 20 hectares. The altitude, between 450 and 550 m a.s.l., allows fresh microclimates and particularly favorable soil.

The organoleptic characteristics are unusually and exquisitely elegant. Gold color with greenish shades; the nose is fragrant and typical. Spicy flavor with a lingering aromatic taste and hazelnut finish.

VARIETY 100% Correggiolo

GEOGRAPHICAL LOCATION: Loc. Castagnoli (Gaiole in Chianti), Siena

PROCESSING Hand-picked

Cold pressing

Natural decanting



TENUTE CALÌ
vini e relais


graffetta
SICILIA



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POGGIO
MAESTRINO