

RISECCOLI

A WINERY IN TUSCANY

OLIVE OIL

PRODUCER

The Romanelli family has been associated with the RISECCOLI estate since the early 1900s. The estate is now owned by Ilaria Romanelli, who with her French husband and their sons, continue to produce fine wines and a rare extra-virgin olive oil made exclusively from olives grown on the Tenuta RISECCOLI estate in the Greve in Chianti area.

OLIVE GROVES

The olive trees at RISECCOLI have an average age of approximately 25 years; the extreme cold winter of 1985 decimated the olive trees across central Tuscany that year. Tenuta RISECCOLI replanted all its olive trees (2,500 trees in total) the following year, resulting in the beautiful olive groves currently located on the higher grounds on the estate, at altitudes varying from between 450 and 500 meters. Our olive trees are of the prized Frantoio (60%), Moraiolo (35%), Leccino and Pendolino (5%) Tuscan varieties. The olive groves benefit from clean air and are farmed with natural organic methods to obtain olives of truly superior quality.

OIL EXTRACTION METHODS

Once harvested, the olives are brought to the press within a few hours, where they undergo pressing, with the “a freddo” extraction and centrifugation processes. These processes are slow and designed to ensure that the olive oil retains all of its natural fragrance and health benefits, with extremely low levels acidity (always less than 0.2%). Extra-virgin olive oil from RISECCOLI is a premium product. At RISECCOLI, the olive paste that remains after the first pressing process is sold to third party olive oil producers for transformation into lower grade products.

PRODUCER'S COMMENTS & TASTING NOTES

Tenuta RISECCOLI's olive oil has a deep green colour with golden yellow nuances, the taste is complex, full-body and refined and the after-taste is “lean and clean”; (not “oily”). Olive oil of this quality is an ideal vehicle to enhance the tastes and aromas in a variety of mediterranean food and in particular Tuscan delicacies. This is a rare, fine, healthy and artisanal product that carries some unmistakable characteristics. The taste is reminiscent of artichokes and freshly crushed walnut, with grassy, peppery nuances and a unique tang.

