



EXTRA VIRGIN OLIVE OLIVE

MONTALCINO * TUSCANY, ITALY



The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, with help of his sons Benito and Franco, it became one of the first farms established in the modern period of Brunello.

VITICULTURE/VINIFICATION

Olive growing is important to Capanna: the estate has 3 hectares of olive groves, totaling 600 trees. From October to November, the olives are gathered by hand and taken to be crushed in the company's olive-press within 12 hours of picking. Speed is of the essence, for then the oil produced is extremely low in acid content and the aroma and flavor are enhanced. Bottling occurs after filtration by gravity on a cotton filter, then stored in stainless steel tanks away from light and heat.

TASTING NOTES

Extra Virgin Olive Oil has a dense green color and a decidedly fruity with hints of artichoke and almond. Moderately spicy with hints of rennet apple and a slight bit of bitterness; with natural maturation it "softens" and becomes rounded.

TECHNICAL INFORMATION

VARIETALS: Frantoio, Moraiolo, Leccino, Pendolino and centuries-old plants of Olivastra Seggianese

