



Extra Virgin olive oil D.O.P. Chianti Classico Querciavalle

The Chianti territory has always been known also for the production of extra virgin oil, thanks to the nature of the territory, to its exposition and to a favourable climate. Our olive-trees are located in rows, nearby the vines plants, offering to the visitor a wonderful peculiar Tuscan landscape. The olive-groves of the Losis are located in an area particularly suitable for the precious olive-growing of Chianti Classico. The quality is the most natural result of the traditional methods that the Losi have always applied in the production of their oil. It is a natural product, obtained from the simply olive pressing. It is very fragrant and easily digestible. Its taste is extraordinary and pleasing to the palate and its colour reveals the perfect product's quality.



Variety: 95% Correggiolo, 5% Leccino & Frantoiano

Olive groves: autochthonous family olive groves, situated at 300-350 meters above the sea level facing south-southwest. Limestone soil with presence of Alberese stones. The olives trees are grown with the "pot" system.

Harvest: the olives are expertly picked directly from the tree and placed in small baskets. Then they are transferred to boxes of 20 kg. and shipped to the nearby oil-press, where they are processed within 48 hours after harvesting, in order to avoid oxidation and thus preserving all their organoleptic characteristics.

Processing: The olives are processed in a traditional manner, crushing them with a cold pressing at a constant temperature of 23-25° to enhance the oil's aromatic characteristics. The extraction of oil by pressing allows the best balance of polyphenols, vitamins, and aromatic substances.

Conservation: The natural decantation and the subsequent conservation take place in modern stainless steel tanks. The extra virgin olive oil DOP Querciavalle is bottled in dark glass bottles of 0,500 lt, 0,250 lt or 0,100 lt.

Colour: golden yellow, with a tendency to green.

Nose: intense fragrance, long-lasting fruity flavor with notes of cardoon.

Taste: harmonious, with well- balanced bitterness and spicy

Serving suggestions: Bruschetta, salad dressing, fish seasoning, sauces and fresh goat cheese.

Famiglia Losi