Fontodi,

Organic Correggiolo Extra Virgin Olive Oil Chianti Classico 2024

Chianti Classico, Tuscany, Italy

Olive Varieties	**100% Correggiolo**
Oil Producer	**Giovanni Manetti**
Closure	**Screwcap**
Bottle Sizes	**50cl**
Notes	**Certified Organic, Vegetarian**

PRODUCER

The Manetti family has owned Fontodi since 1968, but has been in Chianti for centuries. Though they have always made wine and oil, their original business was and is the production of Chianti's finest terracotta at their factory in Ferrone. The same attention to detail that makes them the best producers of terracotta has been brought to bear on Fontodi and has transformed a crumbling farmhouse with a few hectares of vineyards and olive groves into one of Chianti Classico's most impressive estates, now with 10,000 olive trees. Managed by Giovanni Manetti, who has run the property since 1980, the wines and olive oil are as meticulously made as the vineyards, olive groves and cellar are immaculately tended.

OLIVE GROVES

This olive oil is made from a field selection of the best Correggiolo olives from three groves in the Fontodi estate in Panzano. The three groves are among the highest on the estate, and all cool sites. They sit between 400 and 500 metres above sea level. Two groves are southwest facing while the third is north facing. The olives are selected by Giovanni "in the field" during the season, with the same approach used to male his Flaccianello wine.

HARVEST

After a difficult harvest in 2023, followed by a very mild winter, the 2024 season started with exceptionally abundant flowering in May despite rainy conditions that lasted until early June. A dry, hot summer followed without disease pressures or pest-related issues, ensuring that the olives were perfectly healthy. The harvest began mid October and is currently looking abundant, with excellent quality. However, the resa is currently around 10%, meaning oil yield from the fruit is currently quite low, though this may improve as we approach December when the harvest is expected to finish.

PRODUCTION

The olives were picked by hand and carefully pressed on the same day in order to retain the maximum freshness and fragrance of the fruit. Giovanni Manetti personally oversaw the pressing to ensure the olives were pressed quickly, Ultra modern, stainless steel continuous presses were used to protect the paste and oil from oxidation. This resulted in fresh, clean oils that will retain their colour and fruitiness for longer. The oil was stored briefly in stainless steel tanks rather than 'orci' (terracotta urns). It was filtered through cotton and bottled early to maximise freshness.

TASTING NOTES

The Organic Correggiolo Extra Virgin olive oil has fine aromas of artichoke, apple and aromatic herbs on the nose, while on the palate it displays vibrant flavours of rocket, almond and pepper.