



CASTELLO di GABBIANO

ESTABLISHED 1124



OLIO EXTRA VERGINE DI OLIVA DOP CHIANTI CLASSICO

Several varieties of olive trees at Gabbiano Castello: Frantoio, Leccino, Moraiolo and Correggiolo, and a small amount of Pendolino and Piangente.

The olives are picked up by hand and processed, within 24 hours, in the modern olive-mill on site.

A limited production of Extra Virgin Olive Oil - boasting the D.O.P. appellation - which is characterised by low acidity, lively green colour, intense fragrance and typically fruity and slightly spicy taste.

It is bottled by hand, in dark glass to ensure the product's characteristics remain unchanged over time.

At the heart of a good Mediterranean diet, it is excellent uncooked in soups, grilled meats and especially Florentine chops, greens in general and as a garnish in haute cuisine dishes, and can be used in cooking, in place of butter, ensuring lightness and taste in meats.