



CASTELLO di GABBIANO

ESTABLISHED 1124



Olio Extravergine di Oliva

D.O.P.

Olives varieties: Frantoio, Leccino, Moraiolo, Correggiolo, a small amount of Pendolino and Piangente.

Production: The olives are hand-picked and processed in the farm's modern oil mill. Manual harvesting, washing and pressing within just a few hours the same day as harvesting guarantee the high quality of the product. It is bottled by hand, in dark glass to ensure the product's characteristics remain unchanged over time.

Tasting notes: A limited production of Extra Virgin Olive Oil meeting the D.O.P. Chianti Classico organoleptic characteristics. It is characterized by low acidity, lively green color, intense fragrance and typically fruity and slightly spicy taste.

Use: 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.

Castello di Gabbiano

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