

# Fattoria di Basciano Extra Virgin Olive Oil



ITALY

## Fattoria di Basciano Extra Virgin Olive Oil

Colline del Chianti Rufina



### Brand Highlights

- Third generation wine-making family—artisanal producer using sustainable viticulture
- 20 Ha of Estate Olive Trees used to produce this oil
- Average production of 250 cases per year

### The Estate

Fattoria di Basciano is the estate owned by the Masi family since the beginning of the 1900s. It is located right in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argomenna valley on one side, and the right bank of the Sieve river on the other. The olive trees are at an elevation of 300 meters above sea level, lying on a very stony soil, locally known as “Galestro”. The microclimate is ideal for the ripening of the olives. It is dry and breezy, marked by scarcity of rain and a remarkable range of night and day temperatures in summertime. The extension of the property is of 70 Ha, divided in 30 Ha of vineyard, 20 Ha of olive trees, and 20 Ha of forest. The 2020 harvest of olives was plentiful so we have a few extra cases to offer for sale.

### Production details

After a very warm and dry growing season, the olives were harvested in early to mid-October. The groves consist of 80% Frantoio, 15% Moraiolo, 2% Leccino, and 3% Pendolino varieties. Each variety is processed separately so that a final blend can be made once the pressing takes place. Olives are harvested by hand and sorted. They are then washed and milled and then gently pressed to gently extract the finest oils. The oil is packaged in 500ml dark green glass. This is done to protect the oil from sunlight and to preserve it. Please store it in a cool and dry location.

### Tasting Notes

This oil is intense yellow gold, with evident green nuances. The nose is intense, with fruit and flower scents and expressions of banana, artichoke, mint and almond blossom. It is a careful balance of elegance and power. It will display an aggressive character upon release due to its youth but will soften over a few months of aging. It should be consumed within 24 months of production for the best experience.

If you are interested in purchasing this olive oil please go to our website for a local retailer or send us an email at [info@hbwinemerchants.com](mailto:info@hbwinemerchants.com).

We can ship directly to your home or place of business.

Enjoy this oils' rich and bold flavor that combines the best varieties and terroir for olives in the Mediterranean climate of Tuscany.



[www.HBWineMerchants.com](http://www.HBWineMerchants.com)