



Terre di Melazzano

FONDATA NEL 1959

EXTRA VIRGIN OLIVE OIL

Olio Extra Vergine di Oliva Biologico



Technical Chart

NAME OF THE WINE

Olio Terre di Melazzano

VINEYARDS

Olio DOP del Chianti Classico or
Extra Virgin Olive

ORIGIN ZONE

Greve in Chianti (FI)

SOIL

60% average mixture, 40% gastronomic

OLIVES

Moraiolo, Leccino, Frantoio

CULTIVATION SYSTEM

Polyconic vase-bush

MIDDLE AGE OF PLANT

30 years

PRODUCTION

5.000 bottles

CHEMICAL CHARACTERISTICS

Acidity: 0.16% oleic acid; Peroxides: 4.50 meq
O₂ / kg; total polyphenols: 500 mg / kg

HARVEST METHOD

Hand picking

PROCESS SYSTEM

Pressed the same day of the harvest, with cold
extraction method for maintain fruity perfumes and
low acidity

COLOUR

Deep olive green

PERFUME

Vegetal hints of artichoke and fresh note of
almond

TASTE

Lightly spicy in the mouth with light and elegant
bitter ending

Olive Oil of Superior quality obtained directly from
the olives, using exclusively mechanical methods.

The oil

Extra Virgin Olive Oil

Oil D.O.P. is made exclusively from olives that grows
in the Chianti Classico area.

The production of this oil is made following
exhaustively all the stringent regulations contained in
the Statute of the Consorzio Chianti Classico, which
require the control of perfection olives in every respect,
the pressing within 48 hours of collection and the
obligation to filtration product.

The resulting product is an oil completely natural and
genuine, characterized by an exquisite fruity flavor with
hints of artichoke and fresh grass, pleasantly spicy in
the throat.

bottle: 0,500 L
gross weight: 0,900 Kg
net weight: 0,450 Kg



Terre di Melazzano

WINEFARM

www.terredimelazzanowine.com

Contacts

Via di Melazzano 6
phone 055.853190 fax 055.853765
50022 Greve in Chianti, Florence, Italy
info@terredimelazzanowine.com