



MONTERAPONI

CHIANTI CLASSICO D.O.P. EXTRA-VIRGIN OLIVE OIL

At Monteraponi, in addition to vineyards, we grow olive trees with passion and great care. 1,200 trees are listed on the Chianti Classico register, they are all exposed to the south-southwest, at an altitude of 470 m, and, as the climate is always dry, they do not require any pesticidal treatment.

The olive oil is intensely green-colored, the nose offers notes of artichoke and almond, peppery and slightly bitter with an aftertaste of grass and sweet pepper, well-balanced and with low acidity.

