

GUIDA AGLI EXTRAVERGINI 2002



GAMBERO ROSSO

2014
Oli
d'Italia



LA QUERCE OIL

TYPE: Organic Extra Virgin Olive Oil

PRODUCTION ZONE: Florence hill in the country of Impruneta.

OLIVE TREE AREA: 12,20 hectares

NUMBER OF TREE: 2.574

AVERAGE HEIGHT: 250 a.s.l..

OLIVE VARIETY : Frantoio (about 30 %), Leccino (about 30 %), Moraiolo (about 30 %), Pendolino, Madonna dell'Impruneta ed other varieties (about 10 %).

GROWING SYSTEM: specialized in "bush vase"

METHOD OF HARVESTING: hand cropping.

PERIOD OF HARVESTING: from the beginning of November to December 10th.

EXTRACTION PROCESS: continuous cycle extraction system with this machine: crusher, mixer, decanter and separator. All process in low temperature.

SETTLING SYSTEM : natural settling in terracotta oil jars "orci", with pours every two months..

AVERAGE CHEMICAL DATA: oil acidity = less than 0,20 %; peroxides number = below 10; tocopherols = over 2000; polyhydric phenols = over 280.

QUANTITY PRODUCED: about 4.000 litres for year

PACKAGING: 1 litre, 500 ml and 250 ml square bottles of dark colour .

TASTE: opal green colour, tending towards clear yellow in time, it is intense and elegant to the nose, rich in vegetable note and fresh herbs scent, and harmonic artichokes hints. To the taste, it is strong and with a personality, fruity with intense bitter and hot tones.

REVIEWS:

Guida agli Extravergini 2002 SlowFood Editore **3 olives** max valuation

Guida agli Extravergini 2009, 2010 2016 SlowFood Editore **2 olives**
Merum selezione nel 2005 , 2006, 2007, 2008, 2009, 2010 e 2012.

Oli d'Italia 2014 Gambero Rosso Editore **3 leaves** max valuation

Oli d'Italia 2020 Gambero Rosso Editore **2 leaves**

