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Climate

After a winter which was, on the whole, cold and rainy and a spring characterized by frequent precipitation, the summer months enjoyed normally warm weather and little rainfall. The rains of the month of September and then the favorable climate of October allowed the olives to swell and, above all, ripen properly. The picking began in mid-October, earlier than in the past, and terminated during the first ten days of November.

Olive Sources

The Pèppoli estate is located in the Chianti Classico area near Mercatale Val di Pesa, part of the township of San Casciano Val di Pesa. It is situated at 1000-1150 feet (300-350 meters) above sea level and extends over an overall surface area of approximately 100 hectares (250 acres), 27 of which (some 65 acres) are planted to olive groves. The soil is composed of marine deposits from the Pliocene era.

Historical data

The Pèppoli olive oil is organic. In 1994, the estate decided to organize its production on the basis of the principles of organic agriculture, according to which products derived from chemical synthesis are not to be utilized either for control of pests and plant diseases or for fertilizing. After a two-year period of time – that which is required by current legislation, one supervised by the Consortium for the Control of Biological Production, an organism authorized by the Italian Ministry for Agriculture and Forest Resources – during which cultivation was converted from conventional to organic practices and procedures, it was finally possible, in 1996, to obtain “biological certification” for the Pèppoli olive oil.



The Harvest and the Extraction Process

The olives, grown in selected groves, were harvested exclusively by hand just before reaching peak ripeness and milled, without exception, within 18 hours of picking at the estate's own olive mill. The production cycle began with leaf-removal utilizing an aspirating machine and with milling by small hammers; the olive paste was then broken up and worked by machine where, for a period of 10-15 minutes, at temperatures between 20° and 22° centigrade (68°-72° Fahrenheit), the particles of oil began to coagulate and separate from the olive paste. The extraction phase, which operates with a two-phase decanter, then followed: the process was carried out at low temperatures and without the use of water in order to bring out all of the aromas and flavors of the oil. The conservation and storage before bottling of the Pèppoli olive oil took place in small stainless-steel recipients and was carried out under the protection of an inert gas after a rigorous in-house selection aimed at securing the highest possible quality levels. Pèppoli olive oil is bottled at the estate's olive mill and is offered in half liter and quarter liter formats.

Tasting Notes

The Pèppoli olive oil is a brilliant green in color. The nose is intense, fruity, and pungent, and notably fragrant as well. The palate is fruity and harmonious and shows both good structure and balance along with a typical and perceptible piquancy on the finish.

Certifications

Codice Organismo di Controllo CCPB: IT BIO 009 – 8197 Autorizzazione D.M. MIPAAF n° 26023 del 28-12-2007