



CASTELLO DI VOLPAIA

EXTRA VIRGIN OLIVE OIL

At the end of the great frost in 1985, only 79 of our 2.782 olive trees were still alive. Strangely enough, this natural disaster made us even more determined to relaunch the cultivation of olives in an area where the land is renowned for producing the finest olive oil.

Twenty-seven acres were immediately prepared for the intensive cultivation of olives. Great care went into choosing varieties and clones which could be cultivated with up-to-date methods while still respecting tradition.

At the same time, plans were made to build a new cold olive-press with traditional millstones and extraction by pressureless dripping. This system is called "Sinolea". Everything that the Eighties had to offer in new technology and hygienic standards was also introduced.

The Castello di Volpaia's standards are well above the legal requirements for producing extra virgin olive oil, essentially they are that the olives should be pressed mechanically and contain no more than 1% acidity. Our oil, however, comes from Frantoiano, Leccino and Moraiolo olives, the tastiest and most classic Tuscan varieties.

In Volpaia the olives are hand-picked when slightly underripe. They are then carefully cleaned and pressed immediately. This is only possible because we have our own olive-press where we can work small quantities of olives as they ripen. Taking your crop to someone else's press, often miles away, means waiting until all your olives are ripe and then having to face a further delay while awaiting your turn at the mill.

