



VINITY  
WINE COMPANY

## Caprili Extra Virgin Olive Oil

**Appellation:** Toscano PGI

**Olives:** A blend of Frantoio, Moraiolo and Leccino olives.

**Certified Organic**

The olives are from the local Frantoio, Moraiolo and Leccino varieties and, in the best Tuscan tradition, are harvested manually in the month of November. They are selected and pressed at once to prevent the oxidation of the pulp and to stop any mold from forming. Early harvesting and extreme care during the pressing process ensure low acidity (less than 0.5) and a rich concentration of beneficial elements, such as tocopherols and chlorophyll.

Extravirgin olive oil is an especially digestible dressing, which may contribute to the prevention of cardiovascular disease. Above all, it is the ideal complement to Tuscan cooking in particular and to Mediterranean cuisine in general for it brings out their characteristic flavours. The colour ranges from greenish, just after pressing, to a golden yellow. Initially, the flavour is fruity and slightly pungent but softens over time without ever becoming excessively unctuous.

### Tasting Notes

Extra virgin olive oil, from the first pressing, fragrant and richly flavored, with very low acidity.

**Color:** Green-yellow.

**Bouquet:** Fresh, clean with a lovely ripe-fruit olive and spice notes.

**Taste:** Fresh herbs and olives with pleasant spices and a light, pepper-like bite.

### Orchard Notes

**Production Area:** Montalcino (SI) – Toscana.

**Orchards:** Località Caprili; olives from an estate olive grove near the estate at an altitude variable between 320 and 330 m above the sea level.

### Production Notes

**Harvest:** Harvested by hand.

**Extraction Method:** The olives are pressed within 48 hours in a cold mill (extraction temperature lower than 27 ° C) with continuous system for percolation sinolea. This system does not operate by pressing or by centrifugation, but based on the principle of surface tension of different liquids. Extractor sinolea does not require the addition of water in the production process, thereby maintaining the organoleptic characteristics.

**Storage:** In stainless steel tanks under nitrogen, protected from light and heat.

**Bottling:** After settling and filtering light.



*Caprili is headed by Giacomo Bartolommei, winemaker and the fourth generation on this family-run estate. The winery continues to be one of the best, small-scale producers in the appellation and is one of the original producers that established the reputation of Montalcino. Caprili controls the quality of the entire wine-making production cycle, vinifying only grapes grown on the estate and closely supervising every stage of production until the wine is released onto the market. The Bartolommei family settled in the Municipality of Montalcino and, beginning 1911. They started working at the Caprili farm in 1952. In 1965, they bought the property. In the same year, they planted the first vineyard, still called "Madre" to this day. The first bottle of Brunello di Montalcino was produced in 1978 harvest and was put on the market in 1983.*