

CHIANTI CLASSICO PDO



PRODUCT

Chianti Classico Extra-Virgin PDO Olive Oil is made from the following olive varieties grown, alone or together, in olive plantations in an amount of no less than 80%: Frantoio, Correggiolo, Moraiolo and Leccino;

colour: from dark green to green with golden nuances;

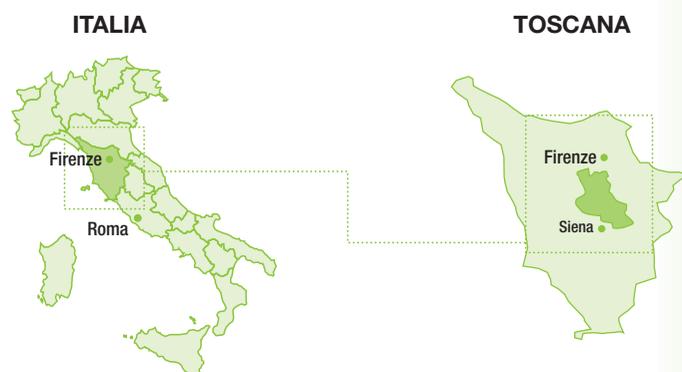
aroma: clearly of olive oil, fruity;

taste: grassy, with hints of olive leaf, artichoke and thistle;

season: the oil can be bottled until October 31 of the year following the olive harvest and put on the market in the following February.

PRODUCTION ZONE

The production zone for Chianti Classico Extra-Virgin DOP Olive Oil covers numerous communities in the provinces of Siena and Florence. It includes the administrative territories of the communities of Castellina in Chianti, Gaiole in Chianti, Greve in Chianti and Radda in Chianti in their entirety and parts of Barberino Val d'Elsa, Castelnuovo Berardenga, Poggibonsi, San Casciano in Val di Pesa and Tavarnelle Val di Pesa. The zone is the same as delimited for the production of Chianti Classico wine, already described in the Inter-Ministerial Decree of July 31, 1932.



DENOMINATION MARK



The logo distinguishing the production territory for Chianti Classico DOP Olive Oil is round, featuring a black rooster on a whitish-green background; the olive green band rimming the circle carries the following words, written in white: above, "CHIANTI CLASSICO" and below "OLIO DOP".

Labels cannot include this logo.

Labels are permitted to carry an image of the black rooster on a white background within a medallion placed at the base of the label.

The production year must be clearly shown on the label.

NORMATIVE REFERENCES



Denomination recognized by: Reg. CE n. 2446 del 06.11.2000 (published in GUCE L. 281 of 07.11.2000)

Tutelary consortium recognized by: D.M. 30.06.2003 (G.U. n. 163 del 16.07.2003) - renewed by D.M. 12.07.2006 (G.U. n. 186 dell'11.08.2006)

CONTACTS

Consorzio dell'Olio Extravergine di Oliva Chianti Classico DOP
Via Sangallo, 41 - Loc. Sambuca - 50028 Tavarnelle Val di Pesa (FI)
Tel. 055.8228511 - Fax 055.8228182
oliiodop@chianticlassico.com - www.chianticlassico.com