



THE CHIANTI CLASSICO OLIVE HARVEST 2008 A FINE YEAR FOR THE DOP

This past year's olive harvest was an easier one, abundant in fruit and without any problems with parasites. And while it's true that to carry the Chianti Classico DOP trademark an olive oil has to reach specific quality standards, there are years in which the product simply meets those standards and others in which they are surpassed by fruit that not only possesses balanced chemical characteristics but also inimitable scents and tastes.

This is the case with the 2008 Chianti Classico DOP, the result of a "special" year featuring hot days in the final ripening stage that led to some doubts, dispelled by an early onset of cold weather that rebalanced the ripening process and gave oils that are fragrant and intense.

Chianti weather in 2008, compared to 2007

MONTH	MAX.TEMP. 2007	MAX.TEMP. 2008	MIN. TEMP. 2007	MIN. TEMP. 2008	RAIN 2007 mm	RAIN 2008 mm
January	9.4°	8.15°	1.9°	4.93°	64 mm	98.40 mm
February	11°	7.01°	3°	3.08°	63 mm	57.40 mm
March	14°	18.93°	5°	4.98°	72,5 mm	93.80 mm
April	17.8°	12.49°	7.7°	7.62°	73 mm	61.20 mm
May	22.8°	17.52°	11.3°	11.99°	68,5 mm	51.80 mm
June	26.3°	21.70°	14.9°	15.30°	54 mm	90.80 mm
July	30.3°	23.58°	17.5°	16.62°	35 mm	72.40 mm
August	30.6°	23.28°	17.7°	17.07°	59 mm	11.80 mm
September	28.6°	18.03°	14.5°	12.34°	73.5 mm	57.40 mm
October	20.2°	16.14°	10.9°	11.50°	91 mm	103.8 mm
November	14°	11.47°	6.3°	8.31°	111.5 mm	189.80mm
December	9.8°	8.28°	2.8°	4.23°	84 mm	237 mm

Unusual autumn heat in fact led to odd ripening behavior. The olives looked physically ripe as early as mid-October but were actually not yet chemically ready to give the finest oils.

Oil making was initially difficult for olive growers, who had to work in haste, cutting the time lapse between picking and pressing.

Only when cold weather began to set in was it possible to relax a bit, with fewer problems in managing the presses and more coherent olive pastes. End-of-season rainfall created a number of organizational problems and kept growers from picking all the fruit at the optimal ripening time.

Where quantity was concerned, this past year's olive production was truly exceptional. Such heavily-laden branches hadn't been seen for years; it's a real record for our territory. In 2008 olive (and hence oil) output per tree was double the average in the past 15 years, and so there has been a big increase in applications for Chianti Classico DOP certification.

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Some figures... (as of January 31, 2009):

100 applications for olive oil certification
 55 applications from different companies
 73,185.25 kg of oil "suitable to become Chianti Classico DOP"
 124,557.91 kg of oil certified Chianti Classico DOP
 75,797 kg of oil bottled Chianti Classico DOP

***MAIN CHEMICAL PARAMETERS FOR CHIANTI CLASSICO OIL:
 YEARLY COMPARISONS***

	2008	2007	2006	2005
Acidity (% oleic acid)	0.19	0.26	0.13	0.18
Number of peroxides (meqO ₂ /kg oil)	4.7	5.9	4.92	4.67
Oleic acid (%)	77.98	75.30	76.55	78.82
Tocopherols (mg/kg)	210.00	226.00	220.05	204.39
Total polyphenols (mg/kg with gallic acid)	395	285	411.11	362
Intensity of fruitiness (mean)	3.2	3.00	3.41	3.07
Intensity of bitterness (mean)	3.1	2.50	2.99	2.73
Intensity of spiciness (mean)	3.3	2.66	3.29	2.89

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SOME FURTHER INFORMATION...

Member olive growers in 2008	256
Member bottlers in 2008	80
Member presses in 2008	28
Plants registered in 2008	372.340
Potential 2008 output	11.120 quintals

Liters of certified DOP Chianti Classico bottled:

YEAR of harvest	AMOUNT bottled
1999	52,400 liters
2000	91,896 liters
2001	139,882 liters
2002	117,942 liters
2003	58,927.25 liters
2004	121,144.45 liters
2005	123,725.20 liters
2006	125,535.30 liters
2007	67,031.50 liters
2008 (as of 31/1/09)	75,797.00 liters

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