FRESCOBALDI
TOSCANA

Laudemio Frescobaldi 2020



Formati

500ml, 250ml

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Italian Extra Virgin Olive Oil

The Frescobaldi family owns approximately 300 hectares (741 acres) of olive groves at different altitudes between 200 and 500 meters (650 and 1650 feet). The layers of the terroir and the microclimate allow the olive trees to bear some of the most unique fruit because of the intensity of its nutritional and organoleptic values. In October, and never after November, the olives are picked early in the ripening season, when blushing from green to purple, to capture the emerald-green colour and fresh fl¬avours. The olives are pressed within a few hours from picking, in the Frescobaldi's mill. These two key processes ensure the ideal composition: perfect low acidity, a great aromatic pro le and numerous health properties. Frescobaldi makes a rigorous selection and only the finest extra virgin olive is selected to become Laudemio Frescobaldi.
Find out more on Laudemio Frescobaldi

Climatic trend

The 2020 climate conditions in our olive groves near Florence, Tuscany, have been ideal to produce Laudemio Frescobaldi. After a mild Winter, Tuscany experienced pleasant temperatures and a sunny and balmy Spring, leading to and extraordinary flowering in May. June arrived with a few showers and constant temperatures around 20°C and the beautiful blossoms turned into a bountiful amount of small olives. A very hot Summer followed with very high temperatures from July to the end of August, sometimes hitting 40°C during the day. When September arrived, all our olive groves had many beautiful and healthy olives. Gentle rain came at the right time for the fruit to plump evenly and not fall to the ground. October has been kind, with colder nights around 5°C and daytime temperatures around 20°C, allowing the olives to start blushing, indicating the correct level of ripeness. The harvest started on Monday, the 19th of October.

Tasting notes

Laudemio Frescobaldi 2020 is remarkably emerald green and brilliant as a real jewel. With elegant aromas of green olives and green apples, it's loaded with scents of fresh greens, such as wild arugula. The taste is decidedly Tuscan: lots of artichokes, thistles, kales, and various green vegetables. It is very clean and has an outstanding herbal bitterness on the palate with a very long-lasting, pleasant spiciness.