



Laudemio Frescobaldi 2020

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 an 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

Available formats

500ml, 250ml

Organoleptic 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.