FRESCOBALDI
TOSCANA

Laudemio Frescobaldi 2022



Formati

0,25 L - 0,50 L

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Italian Extra Virgin Olive Oil

The Frescobaldi family carefully cultivates 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 autumn, 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, in Castello Nipozzano. These two key processes ensure the ideal composition: perfect low acidity, a great aromatic profile and numerous health properties. Ultimately, Frescobaldi makes a rigorous selection and only the finest extra virgin olive is selected to become Laudemio.

Climatic trend

The summer of 2022 has been remarkably hot and sunny. Being, olive trees, some of the most indigenous plants of the Mediterranean area, have benefited from these high temperatures and long sunny days. In these favorable conditions the fruiting proceeded steadily through the dry month of July. August and the beginning of September have been characterized by a generous amount of rain. The end-of-summer rains have been ideal for the final growth of the olives. From the 15th of September, the temperatures have started to drop, with high changes in temperature from day to night. At dawn we experienced 7°C, while in the afternoon the maximum temperatures reached 25°C. This excursion makes the olives develop high amounts of phenols, aromas, and authentic Tuscan taste. The harvest and milling of Laudemio Frescobaldi 2022 started on the 10th of October.

Tasting notes

Laudemio Frescobaldi 2022 has a very pungent a decisive character. The coulor is intense, emerald green. The scents are of fresh olives, just harvested and pressed. On the palate it is bitter and spicy at the same time, with a typical Tuscan taste of artichoke and wild arugula. In the mouth it feels clean and astringent with a long lasting pungent spicy note.