FRESCOBALDI
TOSCANA

Laudemio Frescobaldi 2024



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

Following a mild winter, spring rainfalls have been moderate and well distributed during the flowering and the fruit set. There has been adequate water availability, essential for supporting the olive trees during the summer. The beginning of the autumn season has been characterized by average temperatures typical of this period, with values ranging between 20-23°C and night-day changes in temperature between 10 and 13°C, optimal conditions which favor the synthesis of aromatic substances and polyphenols inside the olives. The overall seasonal climate conditions led to a record-making high quality harvest, which began in the first weeks of October.

Tasting notes

Laudemio Frescobaldi 2024 represents the quintessence of the extra virgin olive oils from our territory. With an emerald-green color, fresh hints of just picked and pressed green olives, with notes of freshly mown grass, thistle and artichoke, the taste is intense, pleasantly bitter and spicy.