

Laudemio Extra Virgin Olive Oil



Origin

Country	Italy
Region	Tuscany
Winery	Frescobaldi

Technical Data

Type	Extra Virgin Olive Oil
Bottle Sizes Available	500 ml
Closure	Screw cap

Production

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 flavours. 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.

Description

In Brief

In the Middle Ages, Laudemio was the name of the best part of the harvest, destined for the lord's table. Already in those ages, the Frescobaldi family produced fine wine and olive oil in their Tuscan Estates. Today, the Laudemio Frescobaldi represents the highest expression of the extra virgin olive oil coming from Frescobaldi's olive groves. In autumn, the olives are picked early and are always pressed in the proprietary mill within a few hours from harvest.

The name Frescobaldi is synonymous with quality and tradition—the family has been making wine and olive oil since the Renaissance. In 1986, Bona Frescobaldi conceived of and created the Laudemio Consortium of olive oil makers, a governing group that ensures quality and origin.

Tasting notes

Laudemio Frescobaldi is remarkably elegant and well balanced. First, fresh aromas of green olives mowed grass and artichoke. Then, the taste is very harmonic with a round flavour of green almond. It is very clean and has an outstanding herbal bitterness on the palate with a very long-lasting, pleasant spiciness.

Food Pairing

This super premium olive oil can be used in tiny drops to season delicate and elaborate dishes.

Notes

