



## LAUDEMIO 2016

### DENOMINATION

Extra Virgin Olive Oil

### DESCRIPTION

In medieval times the term *laudemio* indicated the part of the harvest reserved for the feudal lord. As the best part of the harvest, the 'Laudemio' was offered to the nobleman and the name has by now become a byword for prestige and quality. Today *Laudemio* is the name of a consortium created in 1986 to attain the highest quality olive oil setting rules more restrictive than the current general regulations. *Laudemio Frescobaldi* is produced from the olive harvested by hand and milled the same day at a controlled temperature at the property's own mill. It represents the highest expression of olive oil; intense and brilliant green with a marked perfume of mown grass and artichoke, a very intense and typically spicy flavour.

### ANDAMENTO CLIMATICO

This year's olive harvest will be plentiful, of good quality and defined by a balanced taste profile. Compared to 2015, the season began earlier due to the sudden arrival of colder weather, which sped up the ripening of the olives and allowed for them to be harvested in October.

### CARATTERISTICHE DEL TERRITORIO DI PRODUZIONE: PROVENIENZA

The olive groves are in the most ideal cultivation areas

### FORMATI DISPONIBILI

0,25 l, 0,50 l

### TASTING NOTES

*Laudemio 2016* is a beautiful, crisp green color with the unmistakable fruity aroma of green apples and distinctive artichoke scents. The perfect mix of the right amount of bitter and spicy makes this a rather unique Tuscan oil.