

LAUDEMIO FRESCOBALDI 2018

"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 the Laudemio Frescobaldi represents the highest expression of extra virgin olive oil."



LAUDEMIO FRESCOBALDI UNIQUENESS

The Frescobaldi family owns approximately 300 hectares of olive groves. The olives are picked early in October or at the latest in November, before they ripen. Then, the olives are always milled in the proprietary mill, on the same day they are harvested, never after 24 hours from the harvest. Frescobaldi makes a rigid selection and only the finest extra virgin olive oil is selected to become Laudemio Frescobaldi.

VINTAGE REPORT

The very cold weather in late February did not affect our olive trees, which are located on hills ranging from 200 to 500 meters, because in that period they were still in dormancy. At the end of April and in May we had a beautiful Mignola (olive tree flowering), because of the typical spring weather with good amounts of rains from May to July. The fruiting was wonderful and in our olive groves the summer has been characterised by a cool weather with some rains in August. On the contrary September and early October have been particularly warm and with few rains. This weather accelerated the ripening process. By early October the olives had reached the perfect ripeness, leading us to begin harvesting.

TASTING NOTES

The Laudemio Frescobaldi is a unique emerald-green and powerful extra virgin olive oil, with perfumes of mown grass and artichoke, and a very intense and typically spicy flavour, naturally rich in polyphenols and fragrant aromatic substances. The 2018 harvest presents a very elegant and fragrant aroma of fresh fruit, mostly given by the weather of September and early October. The taste confirms its typical mown grass and artichoke flavours, with a balance and pleasant spiciness and bitterness that have a long finish on the palate.

FORMATS: 0,25l - 0,50l

