

Organic Extra Virgin Olive Oil 2016

Carmignano, Tuscany, Italy



Olive Varieties

60% Moraiolo
30% Frantoio
5% Leccino
5% Pendolino

Oil Producer	Filippo Contini Bonacossi
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Closure	Natural Cork
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Bottle Sizes	75cl
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Notes	Carbon Neutral, Sustainable, Vegetarian, Vegan
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PRODUCER

The Capezzana estate, 24 kilometres north west of Florence, is owned by the Conti Contini Bonacossi family. The younger generation is now firmly in charge of the estate, with son Filippo Contini Bonacossi in charge of oil making. Olive oil has been made at Capezzana since Etruscan and Roman times. The first recorded oil is mentioned in a contract dating back to 804 AD, written at the time of Charlemagne, which details both Capezzana's 'vineyards and olive groves'. The diaries of the 14th century merchant Datini have been a great source of historical information. These show that as early as 1300, the oil produced near Florence, from Carmignano to Chianti, Rufina and Calenzano, was considered by far the best, commanding high prices in both London and Bruges.

OLIVE GROVES

Olive trees in this area, close to the most northern frontier of olive cultivation, produce less than one tenth of the quantity produced by those in milder, more southerly climes. This oil is made primarily from Moraiolo. This is an early ripening variety, so the olives tend to be blacker when picked resulting in softer, fruitier oils. The estate has 140 hectares of olive groves with 26,000 trees.

HARVEST

The 2016 olive season started with a very good flowering and fruit set. A very warm and dry summer followed; the high temperature accelerated olive ripening, therefore harvest started as early as the 10th October this year. The draught meant lower quantity (down to half of the average production) but a very good quality for the olive groves in the Capezzana estate.

PRODUCTION

In Extra Virgin olive oil, the level of oleic acid must not exceed 0.8% (Capezzana's rarely reaches 0.2%). This is achieved by picking early and processing the olives within 12 hours. Ultra modern, stainless steel continuous presses are used. Most experts agree that this method of pressing results in fresher, cleaner oils that retain their colour and fruitiness for a longer period of time as oxidation has been prevented. The oil is then settled in a mixture of terracotta 'orci' (urns) and stainless steel vats before bottling.

TASTING NOTES

Olive oil has a very intense green colour and shows very fresh fruity aromas of freshly cut grass and artichokes. On the palate it is dense and viscous, with flavours that match the aromas on the nose with a very long finish with a touch of spice. A very elegant and harmonious olive oil.