

## Organic Extra Virgin Olive Oil 2018

Carmignano, Tuscany, Italy



Olive Varieties	<b>80% Moraiolo</b> <b>10% Frantoio</b> <b>10% Leccino</b>
Oil Producer	<b>Filippo Contini Bonacossi</b>
Closure	<b>Natural Cork</b>
Notes	<b>Certified Organic</b>

### 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 northernmost boundary for olive cultivation, produce less than one tenth of the quantity produced by those in milder, more southerly climes. Capezzana's 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

2018 was a complex year for olive trees as the climate was challenging and did not follow normal patterns. After a warm and rainy winter, April began with low temperatures (down to -4°C) and snow. Damage was limited at Capezzana, where only a few branches dried out due to the temperature, and, fortunately, the low temperatures killed insects that could harm the trees. The rest of spring was rainy, supplying good water reserves. The rain stopped during flowering at the beginning of May, when there was a period of sunshine and fresh wind. This, along with more rain at the beginning of June, encouraged a good fruit set and by the end of June the olives were already set and well developed. A drought followed from the second half of June to September, but thanks to the abundant rainfall at the beginning of the season, the olive trees did not suffer. High temperatures during summer meant olives ripened early with harvest starting on 16th October.

### PRODUCTION

Capezzana has improved its technique for olive oil production to obtain a fruitier oil with lower levels of oleic acid. 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 longer because oxidation is prevented. The oil is then settled in a mixture of terracotta 'orci' (urns) and stainless-steel vats before bottling.

### TASTING NOTES

This olive oil has a very intense green colour and very 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, a very long finish with a touch of spice. A very elegant and harmonious olive oil.

