



Olive Varieties	<b>60% Moraiolo</b> <b>30% Frantoio</b> <b>5% Leccino</b> <b>5% Pendolino</b>
Oil Producer	<b>Filippo Contini Bonacossi</b>
Closure	<b>Screwcap</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

A really good quality oil but a low crop due to the summer drought; luckily, there was some rain in August 16th which allowed the olives to ripen in time for harvest.

## 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. This year, Capezzana invested in a new leaf remover and washing machine, which helps to achieve cleaner olives.

## TASTING NOTES

The 2022 extra virgin olive oil is really elegant, with a beautiful bright green colour and great aromas with vegetal scents of freshly cut grass, artichoke and pepper. On the palate, the oil is fresh and persistent, but not aggressive. It is able to enhance the quality of food with kindness.