

Tenuta i Bonsi,
Organic Extra Virgin Olive Oil 2024
Tuscany, Italy



Olive Varieties	70% Frantoio 20% Moraiolo 10% Leccino
Closure	Other
Bottle Sizes	75cl
Notes	Certified Organic

PRODUCER

Tenuta i Bonsi near Reggello, southeast of Florence, has been in the Budini-Gattai family since the 19th century. Leopoldo Gattai was a successful construction entrepreneur who gained significant wealth around the Italian unification when Florence was briefly the Italian capital. He invested in agriculture, purchasing I Bonsi and several other large Tuscan estates. Today the Budini-Gattai family farms over 380 hectares, of which 140 are olive groves. Over two-thirds of these olive trees are the Frantoio variety, with the rest predominantly Moraiolo plus a small amount of Leccino.

OLIVE GROVES

These olive trees are cultivated organically on the south-facing slopes of the Pratomagno mountain range, at an average elevation of 400 metres. The area surrounding Reggello has been recognised for centuries by Florentines as one of the great areas for premium extra virgin olive oil. The south-facing terraces are divided by drystone walls which, together with the type of soil, make a perfect habitat for the cultivation of trees that yield a delicious, intensely perfumed oil with fruity rather than peppery notes. These characteristics are encouraged by the process of cultivation. The use of organic methods safeguards both the olives and the surrounding environment. With its new specialized olive-groves, introduced after the 1985 frost, I Bonsi takes its place among the very best of the Alto Valdarno producers. Research is carried out in the farm's experimental fields with a view to improving the quality of the oil still further.

HARVEST

After a difficult harvest in 2023, followed by a very mild winter, the 2024 season started with exceptionally abundant flowering in May despite rainy conditions that lasted until early June. A dry, hot summer followed without disease pressures or pest-related issues, ensuring that the olives were perfectly healthy. The harvest began mid October and is currently looking abundant, with excellent quality. However, the resa is currently around 10%, meaning oil yield from the fruit is currently quite low, though this may improve as we approach December when the harvest is expected to finish.

PRODUCTION

The olive harvest is done by hand. The olives are cold-pressed just hours after picking in the modern olive-press plant owned by the farm, where stainless steel coexists in harmony with 200-year-old terracotta Orci. Meticulous care at every stage of production creates this beautiful olive oil, which passes through rigorous testing and tasting to guarantee the highest quality. Particular attention is paid to the acidity which is always kept under 0.2% (on a limit of 0.8%). The plant itself is a mixture of Italian and Swedish knowledge, with its Alfa Laval decanter and Pieralisi crusher, to ensure balance and precision.

TASTING NOTES

This Extra Virgin Olive Oil is intense fruity and savoury with notes of artichoke and a pleasant spicy after taste.