

Capezzana,
Organic Extra Virgin Olive Oil 2024
Carmignano, Tuscany, Italy



Olive Varieties

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

Oil Producer	Filippo Contini Bonacossi
Closure	Screwcap
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian

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

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

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 made significant upgrades to the oil mill. In addition to a new leaf remover and washing machine that help produce cleaner olives, they also invested in a new decanter that uses far less water compared to the previous method. As a result, the entire oil mill has been fully modernised.

TASTING NOTES

The 2024 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.

