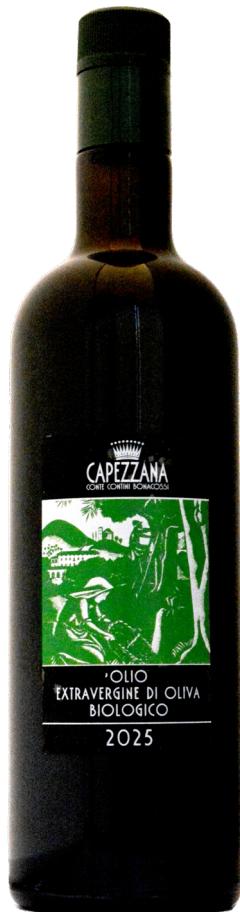


Capezzana,
Organic Extra Virgin Olive Oil 2025
Carmignano, Tuscany, Italy



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

Capezzana has 130 hectares of olive groves with 22,000 trees. The estate produces this oil primarily from Moraiolo, an early-ripening variety, so the olives tend to be blacker when picked, resulting in a softer, fruitier olive oil.

HARVEST

The 2025 Tuscan olive oil vintage was varied and, in some cases, challenging. Flowering in May was followed by very hot weather in early June, and an unusually mild July, which in some cases allowed the olive fruit fly to propagate. Thankfully, the resulting damage was mitigated through careful management and monitoring by growers, setting the groves up to withstand a difficult September marked by cooler temperatures and rainstorms. Harvesting began with much better weather in mid-October and concluded in November. After the abundant 2024 vintage, lower yields were anticipated for 2025, with harvest yields expected to be around half of last year's. However, this is compensated by a better conversion of 'resa' (the quantity of oil extracted per olive), which had been exceptionally low in 2024.

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 a few hours. Ultra-modern, stainless steel continuous presses are used. This method of pressing results in a fresher, cleaner oil that retains the colour and fruitiness for longer because oxidation is prevented. The oil is then settled in stainless-steel vats before bottling. Capezzana has made significant upgrades to the oil mill. In addition to a new leaf remover and washing machine that help produce cleaner olives, they have also invested in a new decanter that uses far less water than the previous method. As a result, the entire oil mill has been fully modernised.

TASTING NOTES

The 2025 Extra Virgin Olive Oil is elegant, with an intense green colour and aromas of freshly cut grass, artichoke and pepper. The palate is fresh and persistent, with a balanced, non-aggressive spice.