

Laudemio 2017



Label:

"Marchesi Gondi" Extra Virgin Olive Oil

Production Area:

The Bossi Estate, at an altitude of about 300-400 meters above sea level, with 11 hectares of specialized olive groves.

Tipology:

Extra Virgin Olive Oil

First year of bottling:

1986

Olives variety:

Frantoio 80%, Moraiolo 20%

History:

The Bossi Estate, having a terroir that suits the wine as the olive tree, has always produced an oil of great value. For this reason, we have been among the founders of the Consortium of Laudemio, which join together some of the best Tuscan excellences in olive cultivation.

Olive harvest:

Pick up manually, directly on the plants in November.

Pressing and extracting:

Continuous process at low temperature.

View:

Bright green tinged with emerald.

Nose:

First intense, then mellowing to herbaceous tones, finishing with nuance of artichoke.

Taste:

Strong at first impact, with mildly spicy after taste.

Food pairing:

Salads, vegetable dishes.