

LAUDEMIO 2020

Label:

"Fattoria di Volmiano" Extra Virgin Olive Oil
Organic

Production

Area:

The Volmiano Estate, at an altitude of about 300-600 meters above sea level, with 80 hectares of specialized olive groves.

Tipology:

Extra Virgin Olive Oil

**First year of
bottling:**

2020

**Olives
variety:**

Frantoio 50%, Moraiolo 30% Leccino 10% other
Tuscan varieties 10%

History:

The Volmiano Estate, having a terroir that suits the wine as the olive tree, has always produced an oil of great value.

**Olive
harvest:**

Pick up manually, directly on the plants in
October November.

**Pressing and
extracting:**

Continuous process at low temperature at
depression of oxygen

**Tasting
notes:**

The Laudemio is bright green tinged with emerald.
At the nose is intense intense, close with fresh
herbaceous notes. at the taste is strong at the first
impact, with mildly spicy after taste, with notes of
artichoke.

**Food
pairing:**

Salads, vegetable dishes.

