Marchesi
ANTINORI
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Laudemio Oil

In Medieval Europe, "Laudemio" was the best part of the harvest set aside for the feudal lord. Marchesi Antinori's "Laudemio" is true to what its name implies: the finest part of the harvest from the olive groves on the Chianti estates, grown and produced exclusively to achieve high quality without making any compromises. Laudemio is a traditional extra virgin olive oil that possesses unique organoleptic qualities and an unmistakable character.

Climate

A winter, with below average temperatures and rains preceded a cool springtime characterized by frequent precipitation. The summer season was marked by reasonably warm and dry weather and the rains of September, along with the positive climate of October, assisted in the growth and expansion of the olives and a fine ripening. The picking of the olives began during the month of October, ahead of the normal schedule, and terminated during the first ten days of the month of November.

Olive Sources

The production zone of Laudemio olive oil is particularly noted for the realization of high-quality oil thanks to the nature of the soil, the exposure of the groves, and the climate, one characterized by an important temperature swing from daytime warmth to evening and nighttime coolness. The average altitude of the olive plants is situated between 930 and 1085 feet (300-350 meters) above sea level.

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Historical Data

The Consortium for the control and promotion of central Tuscan olive oil was founded in 1990 to regulate, through severe rules, the production of Laudemio oil and differs in its work in the sector of olive oil production in the following fundamental rules: olives sourced entirely from the zone of the hills of central Tuscany as defined by a ministerial decree of the Tuscan regional government; the classification of the olive groves on the basis of the soil, the olive variety, the period and criteria of the planting of the groves and their cultivation and their inscription to a precise, official register; a control of the production cycle and the methods of the working of the groves, from the cultivation practices all the way up to the bottling of the "Laudemio" oil.

Harvest and Transformation into Olive Oil

The olives, grown in carefully selected groves, were harvested exclusively by hand just before reaching peak ripeness and milled, without exception, within twelve hours from picking at the estate's olive mill. The production cycle began with a vacuum-suction leaf removal and with milling by hammers; the olive paste was then broken up and worked for a period of ten to fifteen minutes at temperatures between 68-72 °Fahrenheit (20 and 22 °Centigrade), a phase in which the particles of oil began to coagulate and separate from the olive paste. The extraction phase, which operates with a decanter, then followed: the process was carried out at low temperatures and without the use of water in order to bring out all of the aromas and flavors of the "Laudemio" oil. The conservation and storage before bottling of the Laudemio olive oil took place in small stainless-steel containers under the protection of an inert gas and only after the approval of an expert commission selected just for this purpose. Finally, the "Laudemio" olive oil produced with this method went through a rigorous in-house selection aimed at guaranteeing the highest possible quality standards before being bottled at the firm's olive mill in special and typical 500-millimeter bottles.

Tasting Characteristics of the Olive Oil

The 2019 Laudemio offers a brilliant and intense green color to the eye. The deep and persistent nose recalls olive which have just been crushed. The palate is elegant and fruity with a notable piquant note which tends to diminish over time.