



Area of production

The olives are mainly grown on the Santedame Estate, near Castellina in Chianti.

Soil: hillsides of mixed clay and sand with an abundance of stones.

Altitude: variable from 310 to 400 meters above sea level.

Cultivars

Frantoio, Leccino, Moraiolo and minor varieties

Production

After being harvested with a shaker, the olives are taken straight to the mill where they are cold pressed within 24 hours. The extraction takes place using the continuous cycle mill in Pianamici, an area on the Santedame Estate. Light filtration within 12 hours. Semiautomatic bottling under nitrogen.

Tasting notes

Color: yellow-green.

Aroma: intense, with distinctive artichoke and cardoon notes.

Tasting profile: medium piquancy with a slightly astringent taste of cardoon and fresh almond notes.

Why?

- Olio EVO Laudemio is an exquisite oil with the outstanding typical characteristics of its cultivars: Frantoio, Leccino and Moraiolo.
- A product of an ambitious project to promote Tuscany's finest olive oil, Laudemio EVO Oil is the accomplished expression of three noble olive varieties harvested by hand.
- The area where the Santedame Estate is located is known as the Golden Basin ("Conca d'Oro"), due to the distinctive conformation of the terrain and the exceptional quality of the products.

