

TENUTA DI CAPEZZANA EXTRA VIRGIN OLIVE OIL

Tenuta di Capezzana olive oil is a classic example of the intense, strong olive fruit and peppery elixir that is so much a part of Tuscan cooking. The estate of Tenuta di Capezzana is just 25 minutes northwest of Florence in the small wine growing region of Carmignano. As one travels up a small winding road that leads to the estate, one is surrounded by the breathtaking landscape of silver green olive trees, tall Cyprus and rows of grapevines. The Medici villa that is at the center of Tenuta di Capezzana appears above, graceful and majestic. The estate has an illustrious past, built for one of the Medici daughters as a wedding gift. Olive oil has been produced on the estate since the year 980.



Mid to late November is harvest time for the olives. The scent of freshly pressed olives engulfs the senses with heady aromas of pepper, green grass and artichoke. Tenuta di Capezzana picks the olives when they are green. This gives the oil the classic Tuscan flavor profile: golden to bright green color, with essence of green grass, green apple, black pepper and a light bitter note on the palate. Tenuta di Capezzana employs the latest techniques in extracting oil from the olive fruit. Olives are crushed within 12-24 hours of picking, which reduces the possibility of oxidation in the picked fruit. Continuous cycle olive processing is the extraction technique of choice. The resulting oil is fresh, with full fruitiness and a bright clean taste. The Tenuta di Capezzana is held in storage vessels to allow the oil to settle before bottling. Capezzana's incredible oil rarely exceeds 0.2% oleic acid, which gives the oil great transparency and intense flavor.

Tenuta di Capezzana is a family affair. Count Ugo and Countess Lisa Contini Bonacossi are the owners and three of the children oversee production of the olive oil and wine. A family member even designs the label. The Contini Bonacossi family also offer an exceptional "hands on" wine and culinary program on the estate.

- Region: Carmignano, Tuscany
- Olive cultivars: Frantoio, Moraiolo, Pendolino, Leccino, Santa Caterina
- Unfiltered, Estate-bottled, 500 ml/16.9 oz
- Description: Bright green in color, fresh, aromatic, with a light and smooth texture. Well balanced and fruity. Many layers of flavor with a distinct Tuscan peppery finish. An oil of rare character and personality.

Visit Tenuta di Capezzana at www.capezzana.it.