

FRESCOBALDI LAUDEMIO EXTRA VIRGIN OLIVE OIL

The Frescobaldi family has been at the center of the economic, political, and cultural life of Florence since the Middle Ages. Frescobaldi extra virgin olive oils and wines reflect not only the noblest Tuscan heritage, but a constant love and commitment to achieving the highest level of product quality. The Frescobaldi family takes great care in producing traditional Tuscan extra virgin olive oil. They continue to challenge the standards of excellence in their olive oils as they have for centuries with their wines.

In the early 1990's a few select estates joined together to create the Laudemio consortium, imposing upon themselves regulations and procedures for production of the highest standard of extra virgin olive oil. Laudemio is a Latin phrase for "tribute to the Lord," or the best part of the harvest. The Laudemio consortium regulations cover all aspects of production, including geographical boundaries with Central Tuscany, soil requirements, and specific criteria for planting and cultivating the olives. The entire production cycle is monitored, covering all agricultural operations, and ending with Laudemio's trademark bottling and label design. The Frescobaldi oil carries the Laudemio label and insignia imprinted with the estate's "running Roman" logo. While admittedly a rare product of the highest quality, and expensive, the Laudemio is a consistent bestseller. Each bottle is packed in an individual box which protects the oil from light.



- Region: Florence, Tuscany
- Olive cultivars: Frantoio, Moraiolo, Leccino
- Single estate, filtered, estate-bottled, 500 ml/16.9 oz
- Description: Green, fruity, and sophisticated. A fresh aroma with hints of artichoke and pepper.
- Traditions: Use as a condiment over beans, grilled or steamed vegetables, drizzle over soups.
- Rated "Best Olive Oil" at the Summer Fancy Food Show 2001, New York.

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