

TENUTA CASENUOVE

ORGANIC EXTRA VIRGIN OLIVE OIL 2023



Category: Organic Extra Virgin Olive Oil 2023

Soil: Mix of limestone clays of marine origin (dating back to the Cretaceous Oligocene era) and "Galestro".

Pruning system: Poly-conical vase plants with an average age of 25 years, up to a maximum of 100 and over.

Cultivars: The cultivars that we use on the estate are the classics of the Tuscan tradition, therefore Moraiolo, Leccino, Frantoio and to a lesser extent Pendolino and Maurino. The blend varies seasonally due to factors related to the season. This year we have a prevalence of Moraiolo and frantoio.

Harvest time: Monitoring the veraison of olives is the main aspect to determine the harvest time, although not the only one.

The optimal time is when most of the fruits are almost at the end of veraison and the aromatic peak appears in the oil. At this stage the content of polyphenols and vitamins is also at its maximum, guaranteeing the best taste and quality performance over time. For the 2023 season, harvesting began on October 24 and ended on November 3.

Climatic conditions for the vintage: The year was characterized by frequent rains and cool weather throughout the spring period. Hail threatened the potential quantity in mid-May and phytosanitary treatment was needed to bring plant fruits to maturity. In the summer we had a long period of drought which slowed down the ripening of the olives, the veraison and the consequent increase in volume. The rains of mid-October brought a perfect closure of the production cycle.

Processing parameters: Olives are harvest by hand, with the harvest period being chosen to prioritise the oil's aromatic and sensory qualities rather than the yield by weight. After being carefully washed and dried, the olives are pressed between 12 and 24 hours after being picked, at temperatures that never exceed 27°C. Each parcel of olives is filtered separately according to the particular olive grove plot and the harvest time. Final assembly takes place after technical tasting of the various samples and chemical analysis to ensure the oil meets our rigorous standards. The oil is stored in oxygen-free containers until bottling and packaging stage, when it is ready to enjoy in all its natural goodness and offer the customer the best possible level of purity.

Average oil yield: 15.9%

Average oil yield: 894 500 ml bottles, 30 3-liter bottles and 24 5-liter bottles

Tasting notes: Tenuta Casenuove extra-virgin olive oil is of an intense green hue with glints of gold. It displays typical notes of artichoke and freshly gathered herbs. With a real bite in its youth, it maintains a high level of polyphenols that give it a pleasantly bitter finish. All these factors contribute to the oil's strong character and guarantee its longevity. Our olive oil is not only delicious, but decidedly good for you.

Pairing: Tenuta Casenuove Evo oil is the king of the Tuscan table, especially in autumn and winter. It goes perfectly with legume dishes, soups, salads and crudités in general. Bruschetta with oil is a simple and traditional dish, as wonderfully tasty because it brings out the qualities of the new oil. A Tuscan must: pair with kale dishes such as crostone or ribollita.

Keeping: Our EVO oil manifests its highest quality from the very beginning, but thanks to the care and attention given to it, it retains its high nutritional values for more than a year, if it stored away from light and heat sources.

