

TENUTA CASENUOVE

ORGANIC EXTRA VIRGIN OLIVE OIL 2024

Category: Organic Extra Virgin Olive Oil 2024

Soil: Mix of limestone clays of marine origin (dating back to the Cretaceous Oligocene era) with the presence of outcrops of polychrome schist, locally called "Galestro".

Pruning system: Poly-conical vase plants with an average age of 25 years, up to a maximum of 90 and more.

Cultivar: The cultivars adopted in our plantings are the classic ones of the Tuscan tradition, thus Moraiolo, Leccino, Frantoio and in a minority share pendolino and maurino. The share of each cultivar present varies seasonally due to factors related to the season. This year we saw good balanced production on all varieties.

Harvest time: Monitoring of olive veraison is the main, but not only, aspect we use to determine harvest time. The optimal time is when most of the fruit is at 2/3 of veraison and thus manifesting the coveted aromatic peak for the resulting oil. At this stage, even at the expense of maximizing yield, the polyphenol and vitamin content are also the best, ensuring maximum flavor and quality performance over time. Thus, harvest began on 16/10 and ended on 19/11.

Climatic condition for the vintage: The year was characterized by frequent rainfall and cool weather throughout the spring period. Several hail events threatened the quantitative potential in early April, and targeted phytosanitary treatment was necessary to bring plant fruits to maturity. The flowering period was good with no temperature extremes, water imbalances. Summer was well endured, thanks to the abundant water reserves associated with the spring course. but preserved the crop from massive fly attacks. The month of September was characterized by cool and rainy weather, which certainly did not help the harvest but created excellent conditions for the olive tree, bringing mostly healthy olives to maturity and in excellent quantity. The harvest month then was characterized by a wide window of stable and cool weather that facilitated ripening in the different fields to the best of our ability.

Processing parameters: EVO oil Tenuta Casenuove is obtained exclusively by cold extraction using mechanical methods, under organic farming. The olives are grazed by hand by our teams. A maximum of 24 h elapse from harvesting to delivery to the mill, to ensure minimal acidity levels, characteristic of the best Extra Virgin oils and the preservation of all the aromatic potential of a first-rate product. The bottling of our oil is preceded by a delicate and gentle filtration process such as to ensure the preservation of all its valuable characteristics unchanged over time and offer the customer the best possible level of purity.

Average oil yield: 15.2%

Tasting notes: Our EVO oil is bright emerald green with elegant golden highlights. The nose offers a graceful and captivating aromatic array composed of herbaceous and almond notes on which fresh artichoke stands out brilliantly. The palate reveals itself to be firm, full but gentle, enveloping with a hint of spiciness that unquestionably demonstrates its typically Tuscan character. The fresh 2024 vintage is extremely smooth, almost totally free of the bitter components often found in Chianti Classico oils.

Food pairing: Tenuta Casenuove EVO oil is the king of the Tuscan autumn/winter table. It goes perfectly with legume dishes, soups, salads and pinzimoni in general. It elevates bruschetta to its highest peak by enriching it and giving it the character of a noble dish. When paired with kale dishes such as crostone or ribollita it could cause high addiction after only a few servings.

Evolutionary potential: Our EVO oil gives its maximum potential right from the start, but by virtue of the care and attention given to it during production and extraction, it retains its valuable nutritional values for more than a year if stored away from light and heat sources.

