

# TENUTA CASENUOVE

## ORGANIC EXTRA VIRGIN OLIVE OIL 2025



**Product Category:** Extra Virgin Olive Oil (EVO) 2025

**Soil:** A mix of calcareous clays of marine origin (dating back to the Cretaceous-Oligocene period) with polychrome schist outcroppings, locally known as “*Galestro*”.

**Training System:** Poly-conic vase-trained trees with an average age of 25 years, reaching up to 100 years and beyond.

**Cultivars:** Our groves feature classic Tuscan varieties: Moraiolo, Leccino, and Frantoio, with a smaller percentage of Pendolino and Maurino. The proportion of each cultivar varies annually based on seasonal factors. This year saw a prevalence of Moraiolo and Frantoio.

**Harvest Period:** Monitoring the *veraison* (color change) of the olives is the primary factor in determining the harvest time. The optimal moment is when two-thirds of the fruit has changed color, reaching the desired aromatic peak for the oil. At this stage—even at the expense of yield—the polyphenol and vitamin content are at their highest, ensuring maximum flavor and quality over time. Harvest began on October 13 and concluded on November 6.

**Seasonal Climate Trends:** The season was characterized by frequent rains and cool weather throughout the spring. Sporadic hailstorms threatened yields in mid-May, requiring targeted phytosanitary treatments to bring the fruit to maturity. The alternation of rain and drought, combined with cold temperature excursions in late September/early October, rapidly accelerated the *veraison* and oil accumulation in the drupes. The constant threat of olive fruit fly led to an early start to the harvest immediately after the wine vintage, confirming the trend of completing the entire harvest within the month of October.

**Processing Parameters:** Tenuta Casenuove EVOO is obtained exclusively through *cold extraction* using mechanical methods, under organic farming standards. The olives are hand-picked by our team. A maximum of 24 hours passes from harvest to milling to ensure the low acidity levels characteristic of top-tier Extra Virgin oils. Before bottling, the oil undergoes a delicate filtration process to preserve its characteristics for as long as possible and offer the highest level of purity.

**Average Yield:** 15.9%

**Production:** 1.888 bottles (500ml); 14 tins (5l).

**Tasting Notes:** Our EVOO presents a brilliant emerald green color with elegant golden reflections. The nose offers a complex aromatic range where *artichoke*, characteristic herbaceous notes, and a clear hint of *sweet almond* are easily distinguishable. On the palate, it is bold yet gentle and enveloping, with a distinct peppery finish that defines its typical Tuscan character. It closes with a touch of bitterness provided by its rich polyphenol content.

**Food Pairing:** Tenuta Casenuove EVOO is the king of the Tuscan autumn/winter table. It pairs perfectly with legumes, soups, salads, and raw vegetables. It elevates the *bruschetta* to its peak, transforming it into a noble dish. When paired with black kale-based dishes, such as *crostone* or *ribollita*, it may cause “addiction” after just a few tastes.

**Aging Potential:** Our EVOO shows its maximum potential immediately. However, thanks to the care and attention during production, it retains its valuable nutritional properties for over a year if stored away from light and heat sources.

TENUTA ISOLA NEL GIGLIO (FORMATO SCOGLIO NERO)

