Renowned Laudemio Frescobaldi EVOO Celebrates its Thirtieth Harvest This Year

*Laudemio Frescobaldi Continues to Assert Itself as a Benchmark of Italian Olive Oil Throughout the World*

NEW YORK (PRWEB) November 28, 2018 -- The Frescobaldi family’s vision is a guarantee of Tuscan excellence, specifically their highly-regarded extra virgin olive oil. An idea that started thirty years ago has now dominated the olive oil market across the world. To celebrate its thirty years of success, Laudemio Frescobaldi has created a celebratory packaging where the traditional octagonal bottle has been painted gold, highlighting the brilliance of its fine, elegant lines.

The 2018 Laudemio Frescobaldi extra virgin olive oil comes from the purest cold-pressing of perfectly whole olives from the family’s property in the hills surrounding Florence. The olives were picked early in October directly from the trees and were pressed within a few hours from their harvest in the proprietary olive press at Castello Nipozzano.

These standards guarantee minimal acidity, a great aromatic profile, and high nutritional properties. Only the finest extra virgin olive oil is then selected to become Laudemio Frescobaldi. The oil features an intense and spicy flavor, characterized by a bright emerald green color and the aromas of artichoke and freshly mown grass.

Matteo Frescobaldi, Brand Manager and spokesperson for the Frescobaldi Family’s 30th generation says, “Our oil has established itself as a distinguished niche product, esteemed for being both high-quality and uniquely characteristic. It is an undisputed benchmark of Italian olive oil throughout the world, adored by both prominent chefs and consumers who prefer premium, specialty products. We’re extremely pleased with the 2018 harvest and yield and are excited to share a part of our family with the world.”

The name Laudemio, which in the Middle Ages indicated the part of the harvest reserved for the lord, is an authentic expression of the aromas and flavors found in the finest extra virgin olive oils from Tuscany. Laudemio Frescobaldi is sold in numerous countries across the globe, including the United States and Japan.

The 30th anniversary – and 2018 yield – stays true to Laudemio Frescobaldi standards and on November 14th it was sent as customarily done, to Prince Charles of England, an extraordinary enthusiast who planted his own olive tree in 1986 on the Frescobaldi estate at Castello Nipozzano. The highly-anticipated gold bottle is exclusively imported by Manicaretti Italian Importers (manicaretti.com) and the public will be able to purchase it in early December via select retailers and e-commerce sites, including markethallfoods.com and olio2go.com.

**ABOUT LAUDEMIO FRESCOBALDI**
The Frescobaldi Group is a family-owned leading Italian agricultural company specializing in fine wine and olive oil. Across its estates, the Frescobaldi family owns approximately 300 hectares (741 acres) of olive groves at an altitude of between 650 and 1,650 feet. The terroir and microclimate allow the olive trees to bear some of the most unique fruit in the world due to the intensity of its nutritional and organoleptic properties. Frescobaldi covers 100% of the production process from cultivating the olives and milling in the proprietary mill to the
bottling and packaging, ensuring excellence all across the production process. Laudemio Frescobaldi Extra Virgin Olive Oil has won many awards and graced the tables of connoisseurs throughout the world.
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