

Liquid Tuscan Gold

Two of the estimated 10,000 millionaires created as fledgling “Micro-soft” lost its hyphen, moved from Albuquerque to Redmond, Washington, and became a global software giant, decided to invest in what Homer called “liquid gold.” Enzo Schiano and Claire Beliard discovered Poggio la Noce, a small olive farm in Fiesole, just north of Florence, Italy. The low-acid fruit from the farm’s 2,000 organically treated trees is handpicked at ideal ripeness and cold pressed within 24 hours to preserve intensity of flavor. Capacity is an annual 6,000 premium-priced bottles. Visit poggiolanoce.com.

