

Extravirgin Olive Oil

This is the land of thousands upon thousands of secular olive trees

It is from the fruit of these great patriarchs of the soil, for centuries the masters of our land, that we draw the manna which is our extra virgin olive oil.

Just like mankind everyone of these trees has its own character. Some are creased and twisted by the wind, others have been mutilated by lightning's strike, their knotted trunks reveal both smiling and frowning faces. They are curved and distorted and each one is different from the next.

In a world that follows uniformity the olive tree is defiant in straying from such rigidity.

Extravirgin olive oil "Trecolline" DOP Collina di Brindisi



The "Collina di Brindisi" (this is the name of the DOP) protects our olive trees from the south-east wind (humidity!) while the air of the Adriatic, always fresh and dry that keeps them strong and healthy. The land is irony and calcareous, red on white stone and there is no stagnation: the best condition for the centuries-old "ogliarola salentina", the sweetest of all the varieties of olives in the world. As our disciplinary allows to integrate with a maximum of 30% of other cultivation, as long as cultivated in the same territory, we therefore achieve the secret mix with the young plants that we added only ten years ago: "frantoio", "pesciolina" and so on.

This is how to obtain that balance between the yield, the green colour, the taste, so we can use this olive oil for salads, with meat and to fry with lightness.

"Olio delle Pendici" From the Slopes



Characteristics: Organic. Acidity - 0.4%. Colour - blonde with a green tint. Aroma - delicately fruity.

Flavour - neither bitter or spicy but sweet and strong yet without being overpowering.

Uses - in general Pendici is well suited to slightly more refined food, white fish and is also very good with salads.





Pitted Olive Oil “Degli Dei” (Of the Gods)

In collaboration with the Faculty of Agriculture at Bari University, for four years now we have produced an extra virgin olive oil that comes from only the flesh of the olive fruit, i.e. - pitted olives.



This technique dramatically changes the nature of the oil. It is a method that eliminates certain substances, such as traces of wood, that can leave the oil with a negative quality. Such matter can affect the oils longevity but above all it means that the different flavours of each cultivar may homogenise.

Therefore the unique flavour of the “ogliarola” olive is greatly emphasized by the lack of the olive stone. In effect the oil gains the same sort of qualities that we may associate with certain wines that come from a single variety of grape thus establishing a tight bond with the soil rather than the holistic psychology behind “blended” olive oils.

It is a modern technique, sparked by an ancient tradition: In the 1st century A.D Columella drew up his “Treaty of the Country King” in which he distinguished the difference between the oil “degli schiavi” (“of the slaves”), the oil “dei re” (“of the kings”) and the oil “degli Dei” - the only one that

Leccina



Of the many varieties that we planted almost ten years ago, the one that resulted miraculously adapt to the climate of our area was the “Leccina”.

After all the “panel test” it was clear to all that the most balanced in taste and wonderful to try, right from the beginning of its production (“novello”) was that obtained from this of single-cultivation.

A beautiful touch of green colour, a taste and an explosion of aromas, in particular with hot meals of vegetables and legumes.

“Meridiano”, our Organic Extra Virgin Olive Oil



Characteristics: Organic. Acidity - 0.5%. Colour - resolutely blond. Aroma - strong olive fruits.



garanzia **AIAB**
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Preserves

The preserves in oil extravergine of our company are produced by first subjects selected without the addition of preservatives and additives and immediately worked by the coolness after the harvest.



Sundried Tomatoes

The sundry tomatoes, exclusively produced with oil extravergine of olive from Apulia, represent the specialty typical of the preserves of Puglia; from the refined and definite taste, it is very appreciated as seasoning for salads or accompaniment for base dishes of meat.

Artichokes

The artichokes, exclusively produced with oil extravergine of olive from Puglia, they accompany with extreme grace your dishes; a true food delight able to satisfy the most refined palates. Ideal both as appetizer, both as edge.

Grilled Eggplants

The eggplants are cut, grilled and subsequently seasoned with oil, vinegar, salt, garlic and parsley. For their aromatic taste they are particularly suitable for appetizers or as edge. They are exclusively seasoned and preserved in extravirgin oil.

Eggplants

The eggplants are affected, put in brine and then in vinegar to make to lose their the typical bitterish taste, subsequently seasoned with oil, garlic and parsley and preserved exclusively in oil extravergine of olive . Savory the spicy version.

Zucchini

The zucchini, exclusively produced with oil extravergine of olive, they are characterized by the delicate taste and they accompany base dishes of meat and salad.

Lampascioni

Unique and extraordinary typical specialty of Puglia, the lampascioni represent a delicious for the thinnest palates. The lampascioni - bulbs of the Muscari comosum, plants that it grows wild in Italy - introduces themselves as a kind of wild bay onions, from the bitterish taste.

Jam

Jam

To prepare our jams we choose the perfect fruit of our citrus plantation, the “secret garden” of the farm; the care of these trees is in the expert hands of Abele, the gardener.



The oranges, lemons, tangerines and citrons must be picked between October and March, having reached the full ripening in order to have the necessary degree of sugar, smell and flavour with the peel still firm and thin.

We then prepare the preserve, in different times, according to the different periods of ripening.

Our jams are nice to see and good to eat: form and substance go together.

They maintain intact the flavour of the fruit and the natural colour that we are able to keep unchanged thanks to the method of cooking.

Rosolio



Wild Fennel

A symbol of strength, in Greek it is called “ma’ratron” because it grew in abundance by the ‘Marathon’ where heroic gladiators would be crowned as champions. It was also very beneficial to lactating mothers and added to wine it became aphrodisiac. Nowadays it is used in salads and is very good with beans, it is also delicious in taralli biscuits and sausages. An excellent digestive.

Four Citrus Rosolio

Our Arabic citrus orchard (“Hortus conclusus” in the Latin) is granted protection from the chilly northern winds not only by the main farm house but also its four walls which enclose it. Naturally, it is the principal source of the majority of our fresh, sweet smelling fruit. In the spring the perfumes that exude from its blossoming trees are almost intoxicating and entice bees from far and wide to feed on the vitamin rich pollen: one of the many virtues of citrus fruit.

Our secret in creating this unique beverage lies in finding the perfect balance (of sweetness, strength and aroma) between the four fruits: lemon, orange, cedro and mandarin. Drunk at room temperature it is a perfect digestivo whilst an ice cold glass of “Quattro Agrumi” is a wonderfully refreshing thirst quencher.

Myrtle Rosolio

For thousands of years the myrtle bush, one of the Mediterranean’s truly great plants, has been used for its aromatic qualities . . . the berries for “rosolio” and the leaves to preserve olives in salted water. In Pugliese dialect myrtle is known as “mortedda” and even in ancient Greece it was regarded as a symbol of youth and love and in many countries it is still used to make wedding bouquets. Found all over southern Italy myrtle is an excellent balm, a digestive and a good tonic substance and it has even been praised in verse by Horace and Goethe.

A good recipe idea for Rosolio di Mirto.

Boil 600 ml of full cream milk and let it cool, when cold add 300.g of sugar, 300.ml of pure alcohol and a glass of myrtle rosolio... mmmm, delicious!

Rosolio made with olive leaves

Legend has it that one day, in the shade of the olive trees surrounding the family house, Lady Bimby was ensconced in the study of some yellowing pages. They had been hand-written by her great-great grandmother and spoke of a special recipe: rosolio made with olive leaves and this was how Lady Bimby discovered the secret of this exquisite liqueur.

The name “Rosolio” is derived, not as she had always thought from roses, but from the Latin “Ros Solis”: ‘the tears of the sun that at day break pearl the leaves, the fruit and the berries’. Today from these very same ancient olive trees we still take the basic ingredients required for this precious infusion: olive leaves, that are gathered in some secret days of the year, thus ensuring a perfect result.



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Absinthe

In Greek “assenzio” quite literally means ‘bitter’ and is an appetizer. It is found in vermouth which is actually the German name for absinthe. Rubbed against ones skin assenzio is believed to provoke love; “bitter in the mouth, sweet in the heart”. In rosoli the leaves and flower tips of the plant are used. At the turn of the nineteenth century absinthe was very much in vogue in Parisian artistic and literary circles and a significant influence to the works of Baudelaire and Degas.

Carob

Legend has it that whilst he was in the desert John the Baptist survived on carob and throughout Northern Europe the carob is known as ‘Saint John’s Bread Tree’. The carob was used, until very recently, to make a sweet wine, as a chocolate substitute and the seeds were made into a flour - popularly used in ice-creams. The carob pod (“pistazzi” in Pugliese dialect) contains very hard seeds that weigh invariably 0.2 grams. The weight of this seed was used to evaluate precious stones and gold and this is the origin of ‘carat’ gold, because in Arabic the name for the carob is “quirat” or “carat”. Carob is extremely nutritious (50% sugar) and astringent and has a rich perfume.





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Jam

The value of a jam mainly depends on the quality of fruit used. For that reason our factory selects only the best of Italian fruit production. All the products ingredients are selected on specific physical-chemical and organoleptic standard. It represents an unique know-how as an added value for his production. Micco submits all supplies to thorough checks and exams in order to ensure the best product quality as possible.



Honey

Our factory stands out for his honey also. The completely natural production process and the excellence of the taste confer on his honey an unique quality. We use skilfully his usual standards of quality check in order to ensure the best flavor as possible. All honey produced is quite natural and guaranteed in its quality, hygiene and genuineness. The honey tastes consist in: **MILLEFIORI**, **ORANGE**, **OAK**, **ACACIA**, **EUCALYPTUS** and **CHERRY**.

