





Dei Lamberti Gastronomia

Dei Lamberti Gastronomia was founded on the principle of resourcing the finest ingredients throughout Italy and packaging them for retail sale. All of our products are selected and cultivated by hand every year. This means our products are limited in quantity however assures our customers the freshest ingredients without any preservatives.

Dei Extra Virgin Olive Oil

The Olives: We have located the finest secular olive trees in Gioiosa Ionica, Calabria, Italy that produce 100% Geracese olives. The trees overlook the Ionica Sea and receive sunlight throughout the day; premium conditions for olive growth. Geracese olives are small by nature so the amount of trees required for our productions is over 2 hectares.

The Process: Our olive trees are watched closely throughout September and October to understand exactly the time that cultivation is peak. Once the fruit is ripe we then shake the trees individually and collect the olives by hand. Once in their baskets our team individually takes out every stem and leaf in order to eliminate acidity.

2008 Production: Our production from 2008 has yielded a supreme extra virgin olive oil that has received certification from the University of Reggio Calabria of an acidity level of 0,5%. We have packaged 500mL bottles with 'drip-free' pour spouts and in a limited production.

Suggested use: Dei olive oil is perfect for salads as well as on raw, cooked and grilled fish, meats and vegetables.

Dei

OLIO EXTRA VERGINE DI OLIVA
A PRODUZIONE LIMITATA OTTENUTO
UNICAMENTE DA OLIVE DI TIPO GERACESE E
PROVENIENTI DA ULIVETI PLURI CENTENARI
SITI SULLA COSTA IONICA CALABRESE.

LE OLIVE DELLA PRODUZIONE 2008 SONO
STATE RACCOLTE A FINE OTTOBRE E AL
MEGLIO DELLA LORO MATURAZIONE
NATURALE INDISPENSABILE PER
L'OTTENIMENTO DI UN OLIO DELICATO E
RICCO DI SAPORI.

L'OLIO EXTRA VERGINE DI OLIVA DEI E'
DI QUALITA' SUPERIORE E PARTICOLARMENTE
INDICATO PER ACCOMPAGNARE I VOSTRI
PIATTI DI PESCE CRUDO, CARNE E INSALATE.

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