

PRODUCTS

Extra Virgin Olive Oil

Olive oil is a staple of the Mediterranean diet. Indeed, the area beyond the Mediterranean was originally defined as the lands where the olive tree no longer grows. The steep coastal slopes of the Cinque Terre have been terraced and cultivated for centuries. Every piece of available land, no matter how poor or inaccessible, has been put to some use, and often planted with olive trees.

Our olives are harvested by hand and caught in nets strung between the trees. A well tended tree yields about 15 kilos of olives which, in turn, makes about two litres of olive oil.

Our olive groves extend mainly along a north-east slope, the ideal spot for slow ripening. Top quality olives are produced and the resultant extra virgin oil is light and fruity. Our olives are cold-pressed immediately after harvest, and our olive oil keeps its distinctive flavour and freshness at length.



Olive oil is a natural component of healthy eating. It is the only oil whose production does not require the use of chemicals. Natural methods ensure that the many vitamins and nutrients remain intact for much longer. Olive oil passes on the strength and vitality of the tree from which it comes, helping to keep our minds alert and our bodies fit into old age.

Ever since the Ancient Greeks, the olive branch has been a symbol of peace and health. The olive tree lives for centuries, surviving many generations. Our own olive grove was originally planted in the late Middle Ages. It has been passed down to us across the centuries and, in turn, will be passed on by us.