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OLIO VERDE EXTRA VIRGIN OLIVE OIL

Gianfranco Becchina, an art collector and international antiquities dealer, carefully restored the villa and grounds once owned by Princess Pignatelli of Spain. The estate is located on the outskirts of Castelvetro, a small city in southwestern Sicily near the extensive ruins of the ancient Greek colony of Selinunte. In addition to the structure restoration his goal was to also bring new life to the sixty acres of olive groves that seem roll out from behind the walls of the estate and develop a world-class olive oil.

Great care has been taken to revitalize the olive groves, many of the 300 year old Nocellara del Belice olive trees, which are native to southwestern Sicily, have been grafted to create younger healthy trunks. The olives from this tree are very round like a walnut for which it was named. An elaborate irrigation system delivers water to every tree from a nearby underground spring. The olives are hand picked when still green but with a light sheen of white that only exist for two weeks at the most. Picking the olives at this stage is regarded by many growers as too early to harvest and often will result in lower fruit yields. Gianfranco loves the intense flavors that come from this early harvest and it has become a signature taste profile that many American chefs adore. Using the latest in Sinolea extraction technique the oil is not filtered and has bright green chlorophyll suspended in each bottle acting as a natural preservative.

Gianfranco also happens to be one of Sicily's most talented home cooks, often using the incredible selection of ingredients that surround his estate such as tomatoes, artichokes, citrus, apricots, and seafood from the Mediterranean to name just a few. His strong connection to the culinary art has enabled him to create one of Italy's finest olive oils.

The oil has hints of fresh cut grass, light peppery finish, with full round olive fruit notes. A perfect paring to grilled swordfish, zuppa di pesce, or slow cooked corona beans and grilled rib eye.

- Region: Castelvetro, Sicily
- Olive cultivar: 100% Nocellara del Belice
- Unfiltered, Estate-bottled, 500 ml/16.9 oz
- Description: Deeply green, well-balanced, fruity olive flavor, long peppery finish. Redolent of fresh-cut grass with a fresh green olive vivacity.
- Traditions: Drizzle over fresh greens, grilled meats or over a thick piece of toasted Italian bread.
- Gold Award Winner at the 1998 Fancy Food Show in New York City.