**Our Olive Grove**

Our olive grove is located between San Vito dei Normanni and Torre Guaceto, a region renowned for its natural beauty and fertile soil. Here, our trees are composed of 90% Ogliarola and 10% Nardò, following the ancient practices of land preparation used by our predecessors. These varieties have been carefully selected to ensure a product of the highest quality.

**Harvesting and Pressing**

The olives are harvested directly from the tree, a method that ensures the maximum freshness and quality of the fruit. The pressing process is carried out cold, which is essential for preserving all the organoleptic properties of the oil. This method allows us to produce extra virgin olive oil (EVO) with an acidity level of 0.4, indicating a very low acidity and high quality.

**Quality and Purity**

Given the limited quantity of our production, we have chosen not to filter the oil further. This decision was made to avoid depriving it of valuable organoleptic substances, thus maintaining its characteristic of being a TOP quality oil. Filtration could make the oil less prestigious by removing elements that contribute to its flavor and nutritional properties.

**Organic and Sustainable**

We are proud to state that our oil can be considered organic. Although we do not yet have the official certification (which will arrive soon), we can guarantee that neither the soil nor the plants have been treated with herbicides or chemical substances. This commitment to sustainable agricultural practices not only protects the environment but also ensures that our oil is pure and healthy.

**The Taste**

Our oil is distinguished by a very delicate, fruity, and less fatty taste compared to other oils. This characteristic derives from the careful selection of plant varieties, an art our ancestors perfected over the centuries. The flavor of our oil reflects the perfect balance between tradition and innovation, offering a product that is both authentic and of the highest quality.

**Our Roots**

The roots of our production lie in a long family tradition of love and respect for the land. Our ancestors were masters at studying and carefully selecting plant varieties to produce the best possible oil. Today, we continue to follow their teachings, combining traditional techniques with modern innovations to continually improve the quality of our product.

**A Greeting from Gabriele and Diego**

We are Gabriele and Diego, the guardians of this precious tradition. Every bottle of our EVO oil represents the fruit of our commitment and passion for olive growing. We are proud to offer you a product that embodies the history, dedication, and love for our land.

We invite you to discover and enjoy our extra virgin olive oil, confident that you will appreciate the quality and care we put into every stage of production. Thank you for your interest and support.

**Contact Us**

For more information or to purchase our oil, please do not hesitate to contact us. We are at your disposal for any questions or requests.

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