

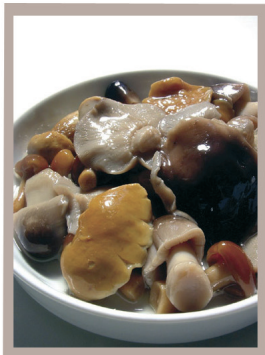


The Good In-Oil Preserves Of Abruzzo!



In Abruzzo, the Green Region of Europe, the long-established farming vocation still remains an important tradition within which olive oil plays a leading role.

We have meant to give voice to this tradition by selecting an ancient olive tree grove - of the quality known as "Gentile", on the hills belonging to Chieti area lying between the sea and the mountains - from which our "**GENTILE**" Extra Virgin Olive Oil was produced, an excellent and limited production which, every year, confers prestige on our production.



For our in-oil preserves we only process fresh vegetables in season, not accepting the compromise offered by semi-processed products. We almost exclusively buy our vegetables from local farms, in order to ensure the greatest compliance with the **short chain**.

It often happens that, since we process fresh products by respecting the cycle of the seasons, our products do not present constant features, as true works of art.

The **Fresh Mushroom Mix**, for example, is made up of a harmony of mushrooms that are not always the same ones. Our in-oil preserves are slightly marinated, thus keeping the original vegetable flavour. Also in the **Giardiniera**, each vegetable is boiled and marinated separately, in order not to confuse flavours, as the long-established expertise of the Chefs from Villa Santa Maria suggests.

The passion shown by our Chefs from Villa Santa Maria has made us rediscover those ancient recipes allowing the preservation of vegetables by creating good, wholesome and yummy side dishes.

To preserve our in-oil products we have provided them with the best, that is a Quality Extra Virgin Olive Oil. Such a care in the selection of raw materials and in the processing are properly complemented by the Extra Virgin Olive Oil which becomes an ingredient itself and not merely a dressing element. All this takes time, commitment and passion but the result represents an excellent reward for the consumer's palate.

