



FRANTOIO GREGORI Le Marche

Based in the foothills of the Monti Sibillini as they stretch down towards the Adriatic, in the region of Le Marche, the Gregori family farms three distinctive groves totalling 2,500 trees. The land has been in their family since the '50s, farmed in a traditional way by the Nonni including a broad selection of crops, largely for subsistence purposes. The land was passed to two brothers, Stefano and Luca in 2009 who have worked hard to convert the land in to a beautiful, certified organic Olive farm. The brothers dedicate all their time to this small operation and their attention to detail really comes through in the oils.

Le Marche is still relatively undiscovered in terms of tourism despite its beautiful mountains full of breathtaking wild flowers and blissful coastline where local seafood recipes come into their own. As a region it thrives on agriculture in particular grapes, cereals, olives and vegetables and life here continues in a relatively simple way, as it has done for generations. The area has been through a huge amount in recent years, particularly with the tragic earthquakes in 2016 and it is a testament to the character of the local people that they have rebuilt their existences with such grace.

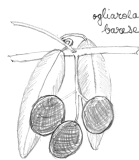
The Gregori brothers are truly committed to making great Extra Virgin Olive Oil from their land. Luca, who is in his mid 20s and just completing his second degree as an Agronomist, cares for the land and the trees. His life as a student has given him access to the very latest information on organic land management and he is experimenting with different anti-insect methods (specifically targeting the notorious olive fly). Stefano, in his early 30s is head of the family and looks after the business with great attention. He seeks to bring his region to a higher gastronomic plain, collaborating with acclaimed chefs and ensuring their olives and oils are the very best each year.

The Gregori brothers focus on indigenous olive cultivars of Ascolana Tenera, Rosciola and Lea. Their oils are high in polyphenols and distinctive and we are delighted to bring them to your table.



FRANTOIO GREGORI - Lea
Le Marche

Lea is an olive cultivar that is only grown by 5 or 6 producers all located in the Tesino Valley. Made in tiny quantities, it features almond in abundance as well as tomato. Rich in polyphenols, it is decisive and peppery, pairing well with grains, pulses and fully flavoured meat and fish dishes.



WHAT IS A FRANTOIO?

A Frantoio is an olive mill. It may surprise you to know that not everyone presses their own olives, in most cases people take their olives to be pressed by someone else. Our approach is different, because we only work with people who own their mill and control every step of their production. We have sought out what we consider to be the absolute best in terms of quality and approach.

Each frantoio we work with farms organically and takes every reasonable measure to minimise their environmental footprint, by re-using waste elements and caring about their packaging. We work with family

FRANTOI.ORG

We started Frantoi.org in 2016 and are totally committed to seeking out the very best that Italy has to offer from the far North to the deep South. It's a huge pleasure to be making a bespoke selection for Italiofil and to bring these super fine olive oils to your table in Norway.

SEASONALITY

We're putting the seasonality back in to Extra Virgin Olive Oil because

- It gives you the longest possible window to use your oils within their 18 month shelf life
- Freshly pressed EVOO has significantly higher polyphenolic values, so in the winter months the oils work to protect you when you most need it.
- When freshly pressed, the oils are much more decisive and therefore pair better with winter ingredients (base notes such as root vegetables, grains, mushrooms, mature cheeses, red meat). As the spring comes, the oils drop back in intensity allowing scented spring vegetables to shine. Then as we move to more delicate summer flavours such as tomato, mozzarella etc. the oils have dropped back further so they don't over power. – when you consider the seasonality of EVOO in this way, it all makes sense.

ORIGIN & PROVENANCE

To us, origin is essential. Understanding cultivar and climate allows you to find oils that match more suitably with other ingredients.

We only work with people who own their groves and their mill so that the entire process is guaranteed.

Everyone we work with has a maximum guarantee of hours from tree to press, so there is no risk of inferior quality and is fastidious about hygiene and ultimate quality. We believe this really makes a difference.

HOW TO USE & STORE

Dark glass bottles ensure it stays as fresh as possible for your maximum enjoyment.

Ideally store between 12-15C and away from direct heat or bright lights.

Your Extra Virgin Olive Oil has a shelf life of 18 months from the time you receive it.

If you choose to cook with this oil, it has a smoke point of 207C, which is high enough to suite most cooking needs. You may however prefer to use these oils to dress raw or cooked food.

STAY IN TOUCH

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