



FRANTOIO MARCO RIZZO Campania

They say that when you arrive in Campania, you cry twice: once when you arrive and again when you leave. Such is the magnetic draw of the Italian south, where you earn your welcome and where total confusion brushes shoulders with strokes of genius. This is the land of sea and mountains, home to a rich culinary heritage that extends far beyond pizza. From the captivating Amalfi coast to the monumental city of Naples and beyond to Pompei, there are many reasons to visit this extraordinary region. Step off the beaten track following the valley of the Calore Lucano River inland and you arrive at the town of Felitto, within the glorious national park of Cilento.

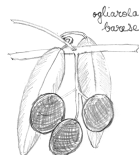
Felitto boasts the discovery of the Fusillo pasta twist and indeed this is celebrated with an annual festival in the town. The tradition of olive farming here is ancient but has lapsed over the past few decades and so new energy from the next generation was very much needed.

Enter Marco Rizzo; a young dynamic guy, passionate about music and literature, who studied in Rome before realising the call of his land in Campania. He returned to Felitto in search of the freedom and passion that he felt only the land can give you and is both a farmer and an entrepreneur in equal measure, that rare combination. He began the journey in 2013 and today farms 30 hectares where he has recovered the indigenous cultivars of Nostrale di Felitto, Rotondella and Carpellese that were previously neglected and over-run by brambles. He believes truly in this cultural heritage and has made many personal sacrifices to bring his dream to reality. The oils are certified organic and made with great care in Marco's new frantoio. They are packed full of polyphenols and we are thrilled to share them with you.



FRANTOIO MARCO RIZZO - Incipit Campania

This monocultivar Nostrale di Felitto is grown at high altitude and sporadically planted. Early harvested, it features super intense fine artichoke characteristics as well as a touch of broad bean and tomato leaf. On the palate, ample fresh herbs and richly elegant. The bitter finish recalls rucola and asparagus making it a good pair with red meat and grains.



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

www.frantoi.org
[@freshfromfrantoi](https://www.instagram.com/freshfromfrantoi)
info@frantoi.org



Sign up to The Cold Press to understand more about Italian EVOO