

Le Ferre,
Coratina Extra Virgin Olive Oil 2024
Taranto, Puglia, Italy

LE FERRE



Olive Varieties	100% Coratina
Oil Producer	Giuseppe Esposito
Closure	Screwcap
Bottle Sizes	75cl

PRODUCER

Puglian brothers Luca and Giuseppe Esposito released their first commercially produced Le Ferre oil following the 2000-2001 harvest. Based in Taranto, in the town of Castellaneta which is famous in Italy as the birthplace of silent movie star Rodolfo Valentino, they are the first in Puglia to produce a single varietal oil from the Coratina variety. Giuseppe Esposito is one of the youngest 'maestro oleario', or master oil makers, in Italy. The brothers have their own olive groves and buy in olives from other high quality growers, most of whom use Luca and Giuseppe Esposito's agronomist father as a consultant.

OLIVE GROVES

The brothers own several hectares of alberi secolari (100 year old trees) in Le Ferre, a district so called for the high levels of iron (ferro) in the soil. Soils here are pH neutral, medium density with excellent chemical and mineral components. The trees are approximately 230-290 metres above sea level with a plant density of 330 trees per hectare, pruned in the classic Puglian vase style. Thanks to its proximity to the Ionian sea, the area is breezy and well ventilated. The climate is southern Mediterranean, with mild winters and long, dry springs and summers.

HARVEST

The 2024 growing season saw a very hot and dry spring and summer, with no rain until autumn. This resulted in a shortened season with a modest amount of olives on the trees. However the quality of the olives was excellent as there was very little disease pressure.

PRODUCTION

The olives were picked into 250 kilogram, perforated boxes to ensure good air circulation around the olives. The leaves were stripped from the olives which were then washed and destemmed on arrival at the 'frantoio', or mill. The olives were crushed using a regulated, modern mechanical crusher. The resulting paste was mixed for 45 minutes and then underwent a careful cold centrifuge process to separate the oil from the stones. Temperature control systems ensured that temperatures during the milling process did not exceed 27°C. Oil production was completed within 12 hours of picking. The oil was then kept in temperature-controlled, stainless-steel tanks, filtered and then bottled under nitrogen to preserve freshness and purity of flavour.

TASTING NOTES

The olive oil perfumes of freshly pressed green olives and artichokes. Its spiciness stands up with fine bitter notes on the end.