# LE FERRE

# `Tartufo Bianco` White Truffle Olive Oil NV Taranto, Puglia, Italy



Oil Producer	Giuseppe Esposito
Closure	Screwcap
Bottle Sizes	25cl
Notes	Vegetarian, Vegan

#### **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 olive groves are situated in the southern part of Puglia, around Taranto. Soils here are pH neutral, medium density with excellent chemical/mineral components. The trees are approximately 230-290m above sea level with a plant density of 330 trees per hectare, pruned in the classic Puglian vase style. The area is breezy and well-ventilated. Climate in this area is southern Mediterranean, with mild winters and long, dry springs and summers.

### **PRODUCTION**

The olives were picked into 250kg boxes, perforated to ensure good air circulation around the olives. Oil production was completed within 24 hours of picking. The leaves were stripped from the olive which were washed and destemmed on arrival at the 'frantoio', or production facility. The olives were crushed using a regulated, modern mechanical crusher with 45-60 minutes mixing the paste followed by careful cold centrifuging to separate the oil from the stones. Temperature controlled equipment ensured that the temperature during the process did not exceed 27°C, keeping the oil fresh. The oil is then infused with white truffle. The oil is kept in temperature controlled stainless steel tanks until filtration through cotton in the traditional way and bottling.

#### **TASTING NOTES**

Intense perfumes of white truffle. A rich and powerfully flavoured oil ideal drizzled over red meat, egg, rice and pasta dishes or on bruschette and pizza.