

OLIVA INFORNATA DI FERRANDINA



CODE	93479
COUNTRY OF ORIGIN	Italy, Basilicata
WEIGHT	200 g approx

Baked olives of Majatica variety

DESCRIPTION	Baked olives of Majatica variety, processed according to an ancient recipe
APPEARANCE	The colour is bright black, while their skin is wrinkly due to the baking process; the bite is succulent, soft and rich
TASTE	Sweet, with a pleasant aroma of licorice; the baking process enhances the natural salty taste of the olives, but at the same time maintains the particularly sweet taste of Majatica variety
PRODUCER	Oroveerde Lucano - Ferrandina (MT) - Basilicata
OUR SELECTION	Today, there are only a few producers left and not all the infornata' olives are made of majatica, as tradition dictates. Oroveerde Lucano was established in 2002 with the aim of producing and marketing extra virgin olive oil and the Olive Infornate di Ferrandina. Oroveerde Lucano manually selects the olives for baking exclusively from ripe olives of the Majatica variety and processes them in an artisanal way according to the ancient recipe of the tradition
CURIOSITY	The olives Majatica di Ferrandina, known as Majatica' or 'Pasola', are cultivars which give a particular golden and green-nuanced oil while their Olives are dried in kilns and enjoyed as natural black or pickled Ferrandina Baked Olives - baked olives of the variety Majatica - are a very typical product of Ferrandina
SUGGESTIONS	Perfect paired with cured meats from south Italy like Pezzente della Montagna Materna and with aged pecorino; it is also used in orange salads or in pumpkin soup or even with baccala; delicious on their own simply dressed with a Majatica extravirgin olive oil, fresh garlic, orange and lemon zests