



Our Olive Mill

Experience and passion are the indispensable ingredients which guarantee the highest quality. Technologically, our production system is on the cutting edge and allows us to obtain an excellent olive oil while maintaining the vitamin content intact.

THE STAGES OF PRODUCTION ARE:



DEFOLIATION AND THOROUGH WASHING OF FRUIT

PRESSING



THE SLOW STIRRING OF THE PULP AT A TEMPERATURE OF 20-27° C

SEPARATION OF PULP INTO ITS COMPONENTS: OIL, WATER AND MARC (RESIDUE OF OLIVES AND STONES AFTER PRESSING)



STORING OF THE OIL IN STAINLESS STEEL TANKS, AWAY FROM LIGHT, HEAT AND STRONG ODOURS

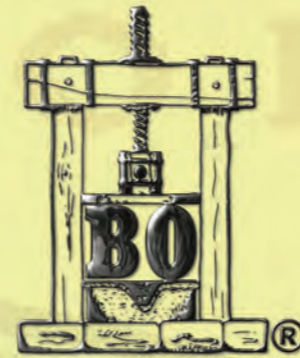


How to reach us



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ANTICO FRANTOIO



EXTRA VIRGIN OLIVE OIL

since 1867

"Le due Baie"

"La Ginestra"

Golfo del Tigullio

Sestri Levante - Liguria

ITALIA

The charm of hand made olive oil derives from the process of production, the choice of the olives themselves and in the production techniques. It is the craftsman's love and care which makes the product so special.



About our Company



"Sestri Levante, known in Roman times as Segesta Tigulliorum, still today maintains the picturesque charm of its two bays, The Bay of Silence and the Bay of Fables. The poetry evoked by this contrast of silence and whispered story telling is manifested in the breathtaking natural beauty of the town. As a backdrop, the olive groves on the surrounding hills have, for centuries, dominated the landscape. It is in this dreamy setting, between the hills and the two seas that the Frantoio Bo oil mill is situated. The mill has always formed an essential part of Sestri Levante, and it has, since its beginnings in 1867, left an indelible imprint on the town. Today, that same passion for olive cultivation and the production of high quality oil still continues unchanged."

Quoted from "Gli Oli di Veronelli" ed. Veronelli by Luigi Veronelli, the famous Italian gourmet and writer.



The production of this magical oil has been the vocation of the Bo family for four generations. Today, they are still producing oil with the same diligent care and attention. The old wooden olive press and millstone, symbols of ancient and jealously guarded traditions, have now given way to modern mechanization (continuous cycle) which guarantees better quality and a more genuine product.



Our Products

Extravirgin Olive Oil "Le due baie"

- Cold pressed in our mill at a temperature lower than 27° C
- Obtained from olives directly picked by hand from the trees
- Olive oil with low acidity (0,2% when pressed)
- Yellow golden colour with green reflections
- Intense and herbaceous aroma with a pleasant backtaste of almonds
- Gently sweet fragrance which is distinctive of fresh and just pressed olives

You can purchase "Le due baie":

- in a tin of 5 lt.
- in a dark bottle of 0,75 lt. *
- in a dark bottle of 0,50 lt. *
- in a dark bottle of 0,25 lt. *

* special bottle with anti-refilling system



Extravirgin Olive Oil "La Ginestra"

Cold pressed in our mill at a temperature lower than 27° C

- Obtained by olives picked on nets
- Oil with an acidity of 0,4-0,6% when pressed
- Light golden yellow colour with light green reflections
- Sweet flavour, slightly fruity with a pleasant backtaste of almond and a light and agreeable sensation of bitterness and spice
- Particularly suggested for soups, grilled beef or fish

You can purchase "La Ginestra":

- in a tin of 5 lt.
- in a dark bottle of 1 lt.



- Black pitted olives "Taggiasche"
- Black pitted olives "Taggiasche" without stones in extra virgin olive oil
- Small artichokes in extra virgin olive oil
- Small sun-dried tomatoes in extra virgin olive oil
- Blufin tuna underbelly or tarantello 100% made in Italy in olive oil
- Blufin tuna 100% made in Italy in olive oil
- Anchovy flat fillets in olive oil
- Soap

