

*Ficacci*

## BLACK GAETA OLIVES



Ref: FIC-GASA4

Weight: 4 Kg

Olive Nere di Gaeta the most famous and most appreciated by Italian consumers. They are natural treated: only aged for 8 months in water and salt. This olive is the world antagonist of Kalamata olives, no gourmet connoisseur could tell which one is the best. Gaeta olive groves stretching from east of Rome, to Lazio south-west coast, on Tirrenum sea. Marketed for years under the name "Gaeta Olives" because Gaeta was a land of olive trees before that, for commercial reasons, olive cultivation leave the business to other more profitable activities. Today most of the production comes from Itri, slight hill country, about 5 km from the sea, and many other municipalities that are on the backbone of Lepini Mountains.

Being self-sterile, it uses Leccino and Pendolino as pollinators. The produced fruit is suitable for the production of oil and for consumption on the table .