## martumsicily.com info@martumsicily.com





# Extra Virgin Cold Pressed

We at Martum Food are driven by passion and the commitment to a healthy

There is no other area in the world – apart from the Mediterranean – where the



## conscious lifestyle through the organic farming of high quality foods and nutrients.

## Cultivar

Our olive trees are of two varieties: Nocellare dell'Etna (90%) and Moresca (10%), two autoctonous varieties for the territory of Catania province and Volcano Etna.

Both varieties are known as perfectly suitable for both table olives and extra



Made in Italy Powered by Volcan

The estate where our olives are grown benefits from the Mediterranean unique climate and certain amount of sun during the year. This mix creates a naturally perfect balance for the harmonious growth of the olive trees.

#### virgin olive oil.





### Nocellare dell'Etna

Nocellare dell'Etna is famous for the high quality extra virgin olive oil of naturally low acidity as well as for its mildly intense flavor – pleasantly bitter and spicy.

Moresca

We use Moresca olives for table olives at times, and the olive that is created with it is best for cooking – even frying and baking – due to its taste with sweetish scent.

Besides, it stretches on the slopes of the biggest European active volcano – Etna – that naturally boosts its soil with one and only set of minerals to aliment the harvest.





This format is a first choice of a rational and well-informed consumer who chooses to save on packaging rather than quality

## Love from the first try!

You do not need to be an expert to realise the make this difference. Just experience conscious, try Martum EVO oil for this first time with a good bread or adding it to your favourite fresh salad. Add a little bit of salt. You will need nothing more...

750 ml Stylish and significant, this bottle is a perfect match for an elegant dining table with friends

250 ml A prudent format mostly used as a palatable authentic gift from Sicily or as a first time try





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## Harmony & Health

Our olives are grown within a conscious community of agriculture professionals for whom the land and the tradition means the whole life.

Every step to produce our highest quality extra virgin olive oil is done by means of organic farming with two main thoughts in mind: absolute respect for nature and the ecosystem, and strong commitment to a sustainable and

Scientifically confirmed

Extra virgin cold pressed olive oil

is seen by the Italians as the key

to longevity and their healthy

Both statistics and contemporary

science support this confidence.

# The Process

The transformation of the fruit of an olive tree into an elixir of health - high quality olive oil - undergoes a few important stages.

### Manual collecting

We collect manually our olives in October, when they are ripe in their best shape but not overdue to fall down from the trees.

#### Cold Press

On the same day at the mill We brought fresh oil to the olives are processed into conservation in stainless steel the juice of olive – the olive oil with a constant temperature - at the temperature strictly of 17-19. When all the below 27 degrees.

#### **Correct conservation**

harvest is collected and the samples are sent to chemical tests, the olive oil proceeds to bottling and marketing.



### healthy humanity.

living.



## Sicilian lifestyle recipe

The simplicity and genuine taste is original the secret Of the Mediterranean cuisine.

Sicilian-born ingridients are full of taste and character. Even more so for the oil. Use the Martum EVO oil as the key ingredient for your dish to stand out.



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