




*Di Martino*  
aziende agricole

A photograph of olive tree branches with green olives against a blue sky with light clouds. The branches are in the foreground, and the olives are small and round. The sky is a pale blue with soft, white clouds.

*Together with my sisters Simona and Ludovica we inherited from our ancestors this land made of olive trees that date back to 1647 but that's not all. We have inherited passion, courage and obstinacy as loving the earth also means clashing with it, embracing the struggles of agriculture and maximising its fruits. Schinosa is love for the land, love for Apulia.*

*Maria Francesca Di Martino*



SINCE 1647

# Extravirgin Olive OIL

**S**ince 1647 extra virgin olive oilThe sisters Maria Francesca and Ludovica Di Martino inherited from their ancestors Masseria Schinosa, ancient estate established in 1647, now a reference point for the agricultural production of the region, characterised by olive trees as far as the eye can see, that are caressed by the wind of the sea. We are in Apulia, in Trani, city known for the popular Romanesque cathedral of the Thirteenth Century overlooking the sea, and it is in this mild climate context that beyond 28.000 olive trees, nearly all century-old, are treated with meticulous attention and with the most advanced cultivation techniques in order to obtain flawless fruits.

The olive groves are spread over seven districts: Santa Perpetua, Dote, Torricella, San Giovanni, Ciommo di Mango, Schinosa and Contrada Casalicchio.

From the best olives it's made at the property mill an extra virgin olive oil of excellent quality, a product that encompasses over 300 years of history, apulian extra virgin oil tradition and innovation.





*Every year our company relives the moment of olive harvest with emotion, as if it were the first time. At the end of October, when the olives reach the right degree of ripeness, they are harvested, separated by cultivar, and immediately taken to the olive mill.*





LOVE FOR APULIA

## THE *Agricultural Company*

**D**i Martino De Luca di Roseto Tuppiti Schinosa Farms of the Di Martino Sisters have the agriculture and the attachment to the earth indelibly imprinted in their genetic heritage.

*The company owns and manages 2 different agricultural realities in Apulia. The first farm, which extends for 176 hectares in the municipality of Trani. Most of the olive groves, enrolled in the register of the Terra di Bari PDO (Protected Designation of Origin) – Castel del Monte subsection, were planted by the ancestors of the current administrators using a 10 x 10 planting plant. At these centennial plants of Coratina cultivar, kept in perfect vegetative state, in the last 10 years, 15 hectares of intensive olive groves of Peranzana, Nocellara, Bella di Spagna and Phicholine cultivars have been added.*

*The activity managed by the Di Martino Farms with a major focus on cereals, of about 300 hectares is developed in Chieuti, in the county of Foggia, where in addition to cereals, they are cultivating with cutting-edge agricultural techniques, products including legumes, vegetables and industrial tomatoes. The land, located near the sea, is surrounded by a vast wooded area and Mediterranean scrub, also owned by the farm, of about 100 hectares in which protected and highly valuable botanical species grow.*

*In Campania, in Gricignano d'Aversa (CE), at Masseria Campito, the family recently planted a modern espalier vine of Asprinio d'Aversa, a very ancient vine arrived in the countryside from France so that a rich reserve of sparkling wines would be secured to the Norman court.*

*Within 2 hours of harvesting, minimizing the oxidation process of the fruit, the olives are cold pressed, thus obtaining the Schinosa extra virgin olive oil, a 100% Italian oil made only with olives from their own lands.*

*The extra virgin olive oil is stored in modern steel silos. Thanks to the packaging at the mill, it is possible to preserve the fresh smell of freshly pressed olives, where you can feel all the taste of craftsmanship and the refinement of technological innovation.*







# THE *Oil Mill*

**T***The construction of the Schinosa Frantoio by the Di Martino Farms comes from an old family history: already at the end of the 1800s an oil mill was built at the Masseria Schinosa but never went into operation.*

*The desire to control the entire production chain, from the care of the plants to the bottling of the oil, in order to guarantee a superior quality extra virgin olive oil, pushes the company to create a new oil mill immersed in the landscape of Masseria Santa Perpetua.*

*Completed in 2015, the mill stands out for its structure, a building with a refined design that integrates well with the surrounding landscape and amazes for its glass dome of more than one hundred square meters. In addition to its aesthetic beauty, the Schinosa oil mill also stands out for its technological equipment in step with the times, guaranteeing a high quality product free of contamination with oils or other olives from third-party producers. The control of all the phases of the production process allows to monitor in an automated way the temperatures and the kneading times of the olive paste which are decisive for a good result of the product. The storage of the extra virgin in the silos, subsequently filled with nitrogen under pressure, avoids the oxidation of the oil and preserves its quality over time.*



# Extravirgin

## OLIVE OIL

**S**chinosa extra virgin olive oil is a cold extracted oil from indigenous olives, this extra virgin contains a history steeped in the scents of Puglia's olive trees. Thanks to the use of cutting-edge technological methods and the wisdom of rural tradition, Schinosa extra virgin olive oil stands out for its genuineness and beneficial properties. The emblem of the virtuous health properties of extra virgin olive oil is the Monovarietale di Coratina, whose bitter and spicy tones are decisive but well balanced thanks to the rich presence of polyphenols, very powerful antioxidants, and vitamin E. The Monovarietale of Peranzana, with a delicate and pleasantly balanced taste, is an appreciated blend between the company's cultivars in which the Nocellara del Belice variety prevails, which gives the oil a delicate taste but above all pleasant aromas and herbaceous hints.

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
bottle 100ml	48	29,5x35x21h	12
bottle 250 ml	24	23,5x34,5x26,5h	5,85
bottle 500 ml	6	29x25,5x17h	6,5
	12	22,5x33x31h	12
bottle 1L	12	25x31,5x33h	13
bag in box 3 L	1	19x14x24h	3,025
bag in box 5 L	1	19x14x24h	4,865





EXTRA VIRGIN OLIVE OIL

*Coratina*

**A** Among the symbolic varieties of Puglia, Coratina is known for its intense taste and the rich presence of polyphenols, very powerful antioxidants, which give it that characteristic sensation of “bitter” and “spicy” with well-balanced tones and therefore certainly pleasant to taste. . The “100% Coratina” extra virgin olive oil is cold pressed within 2 hours of harvesting from olives from the lands of Santa Perpetua, Dote and San Giovanni in the countryside of Trani.

Coratina extra virgin olive oil is characterized by a green color with golden yellow reflections with notes of artichoke and bitter almond. In the kitchen, it is the ideal extra virgin olive oil for seasoning cooked and raw vegetables, bruschetta, legume soups, soups, robust and well-structured first courses linked to rural tradition.



EXTRA VIRGIN OLIVE OIL

*Peranzana*

**P**“Peranzana” extra virgin olive oil is known for its balanced taste. It’s immediately remembered for the sweet taste, a balanced olive oil and elegant on the palate. “Peranzana” extra virgin olive oil is cold extracted within 2 hours of harvesting from olives from the land of Santa Perpetua in the countryside of Trani.

*This extra virgin is characterized by a green color with reflections yellow gold with notes of tomato. It is versatile in the kitchen, ideal for cooking and for use raw. In particular it goes well with tartare, steamed fish, raw fish, white meats, delicate sauces.*





EXTRA VIRGIN OLIVE OIL

*Argento*

**W** With the scents of spring countryside, the extra virgin “Silver” is the blend made according to the recipe of the Di Martino Farms to maximize the intense flavor of fresh olives. Extra virgin olive oil “Silver” is cold pressed within 2 hours of harvesting from olives from the lands of Santa Perpetua, Dote, Torricella, Ciommo di Mango, Schinosa Dugno and Casalicchio, all in the countryside of Trani.

It stands out for the perceptions of artichoke, chicory, tomato and almond. The complex is soft and balanced on the palate and reconciles an aftertaste lively with delicate flavors. It is ideal for enhancing dishes from flavor fresh as salads, carpaccio and enhances rustic dishes, such as legume soups, grilled meat or fish.

FLAVORED OIL

## Citrus



The citrus-flavored extra virgin olive oil comes from the decanting of our extra virgin olive oil with the citrus fruits produced in our company citrus grove. The result is a condiment with a fresh and spring flavor, ideal for creating unexpected combinations. A secret ingredient in the preparation of desserts and bread, citrus-flavored oil is perfect for embellishing chicken and fish marinades, enhancing raw fish dishes and seasoning duck and pork roasts.

## Olio Santo

“Olio Santo” is the condiment that comes from the decanting of our extra virgin olive oil with hot peppers grown in our garden. The Mediterranean notes given by the chili pepper make this seasoning oil a real icon for those who love a spicy flavor. Thanks to its characteristic flavor, “Olio Santo” lends itself to various uses in the kitchen, becoming the basic ingredient for some typically Italian recipes, such as garlic, oil and chilli, or to dress legume soups, bruschetta and grilled meats.

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
bottle 100ml	48	29,5x35x21h	13





# PICKLED

## Olives

From the selection of the best olives from the olive groves of the Di Martino farms, olives in brine are born. Preserve typical of the countries of Southern Italy, it is made following traditional recipes with manual processes without adding additives or preservatives, the only ingredients are salt and water.

Olives in brine are excellent served alone, to accompany aperitifs or salads, while in the kitchen they are the fundamental ingredient to enhance sauces and recipes based on meat and fish.

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
OLIVES			
jar 580g (gross)	12	23,5x30x21h	12,5
350g (net)			

OLIVE

# Patè



**T***The olive patè comes from a selection of the best olives from the Di Martino farms. The olives, carefully washed and pitted, are reduced to a soft cream and then dressed with extra virgin olive oil, oregano and fennel seeds. The olive pate is an unparalleled delicacy. To be eaten with simple bread, it is essential to prepare delicious appetizers, canapés and sandwiches, or to dress pasta, rice, meat and fish dishes.*

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
PATÈ			
jar 240g (gross) 100g (net)	36	23,5x30x21h	7





# Pasta

From a careful selection, Pasta Schinosa is the symbol of Italian cuisine. The choice of an excellent raw material is the basis for the creation of this product made exclusively with durum wheat semolina of the Saragolla variety grown on the company's land in the countryside of Chieuti. It is a variety of ancient wheat grown in a few areas of Italy known for being nutritious, healthy and highly digestible. It is particularly appreciated by those intolerant to common wheat products due to its low quantity of gluten. On the contrary, it has a high content of selenium and beta carotene, excellent antioxidants. Thanks to slow drying and bronze drawing, it has an excellent cooking resistance.

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
PASTA pack 500g	20 (about)	30x36x40h	10 (about)



# Taralli

Flour, oil, white wine, salt. Taralli are a typical Apulian specialty perfect as a snack or as an aperitif. First boiled and then baked in the oven, it is now part of the traditional Italian food products.

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
TARALLI pack 250g	24	30,5x40x23h	6,5





# Almonds

**G**rown on the land owned by the Di Martino farms, almond trees are one of the icons of the Apulian landscape. The almonds in shell retain all their freshness and balanced and elegant flavor.

A precious ally in diets, the almond is a “superfood”. The presence of minerals, such as calcium, magnesium, potassium, phosphorus, selenium, zinc, and vitamin E and vitamin B, help to reduce the cholesterol level and the risk of cardiovascular disease; moreover, thanks to the high percentage of unsaturated fatty acids, it helps to increase the sense of satiety by limiting the consumption of other foods.

PACKAGE	PZ/BOX	BOX SIZE (cm)	BOX WEIGHT (kg)
ALMONDS pack 500g	14	29,5x35x21h	7,5



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