



Masseria Santa Venia

Olio Extra Vergine di Oliva

Masseria Santa Venia is located in a property of 320 hectares of olive groves variety “La Favolosa” (FS17 a selection of the Frantoio cultivar) in Terra d’Otranto – Salento – Puglia, where the del Balzo Family arrived from Provence in 1265.

The property belonged to the Great Grand Father of Gennaro del Balzo since 1863.

Masseria Santa Venia is the brand name of the vertically integrated company Soc. Agr. S.Venia, where all the production phases are done “in house” from growing to pressing to bottling to your table and the brand is now a testimonial of Tradition and cooking culture of Salento – Puglia.

Harvesting of the olives is done with new efficient harvesters so that the fruit never touches the ground and is tuned with the pressing capacity of the mill, minimizing the time interval between harvesting and pressing to a max of 12 hours, guaranteeing excellent quality *ExtraVirgin olive oil*. After natural decanting the residues are removed and the oil is stocked in stainless steel tanks “under nitrogen” to avoid any presence of oxygen hence preserving intact the original organoleptic characteristics as if just pressed. The *Extra Virgin olive oil* is then bottled on demand.

We press *only* olives from our own estate so as to guarantee full traceability of our olives which are grown to the highest techniques of “*precision agriculture*” and with the utmost respect of the needs of the plant from pruning to nutrition which are monitored and registered and in respect of the environment.

100 hectares of the estate are *Certified Organic* in accordance to the current Italian and International legislation.

Label: Masseria Santa Venia

Location of olive groves: Veglie (Lecce), in Terra d'Otranto

Harvesting period: October

Number of olive trees: 70.000

Size of the olive orchard property: 320 hectares

Altitude above sea level: 60 meters

Olive Varieties: La Favolosa (FS17 - a Selection of Frantoio Cultivar)

Characteristics of the soil: Soil of sandy and clay origin of typical red brown colour

Harvesting method: Harvesters

Extraction Method: Centrifuge in 2 phases

Pressing of the olives: Cold pressed within 12 hours from harvest

Colour: Intense yellow with green hues

Fragrance: Medium fruity with herbaceous zest

Flavour: Medium fruity and slight bittery sensation

Acidity: 0.15 - 0.25%

Pack sizes: 250 ml, 500 ml, 3 lt tin and bag in box (other sizes on request dependig on volume)



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