

# OLIVE VERDI



available either in clear glass jars with a twist-off cap  
600g and 2kg net weight (1kg and 3kg gross weight with natural water & salt brine)  
or in sealed pouches, with or without added bucket  
from 350g to 4kg gross weight (including natural water & salt brine)

# Olive Verdi



## The Belice's Nocellara

Because Gianfranco Becchina prefers the natural flavor of his olives, his Olive Verdi consist of plump and meaty Nocellara del Belice olives in a sea salt brine, nothing more, nothing less. Crunchy, salty and absolutely addictive, Olive Verdi are a permanent offering in Gianfranco's lineup and the only way you will find his prized green olives preserved other than as extra virgin olive oil.

The process for making Olive Verdi requires diligence and knowhow. After Gianfranco places his freshly harvested whole green olives in a natural water & sea salt brine, he then waits patiently for the magic to happen. He goes back to his vats every few days to gradually adjust the salinity and verify that the fermentation process is proceeding nicely thanks to the lactobacilli living on the waxy skins of the olive fruit. After about 4 months, his Olive Verdi are ready, still maintaining their genuine, slightly bitter taste.

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Serve Olive Verde right out of the jar (just give them a quick rinse first, and dab on some oil to preserve their shine). They are great on their own and are a must for any antipasto platter or cocktail hour, ideally suited to accompany mild or aged goat or sheep's milk cheeses and hearty breads.

OR, if you want something truly authentic, prepare the fabulous Sicilian marinated olives known locally as "Alivi Cunzati": place rinsed Olive Verde in a bowl, add a generous drizzle of extra virgin olive

oil, some chopped celery, just a hint of minced peeled garlic and a sprinkle of chopped flat leaf parsley; toss and allow to rest for an hour before serving. Alternative: add chopped carrots, oregano or marjoram and a dash of red wine vinegar to the previous mix.

