



Salve!



A beautiful November in Le Marche,
time for olive picking
and the making of "liquid gold"

Olive Oil!

Own a share of a wonderful property with an Olive Grove.

The Estate of Giacomo Leopardi currently has over 35 olive trees with plans to plant a similar number next year, the estate will then be more than self sufficient in the production of its own olive oil.

November is a busy time in Le Marche, everybody is getting their olives picked and pressed to make this seasons olive oil. The frantoio (olive crushers) are working flat out through this period, often 18 to 24 hours a day to cope with this highly concentrated period of business

Someone said that the landscape of the Le Marche region looks like a patchwork quilt, in fact this is one of the key charms of our region. Every little field has a different crop, colour and texture: the legacy of thousands of years of man's labour over a hilly terrain. Some of the most valuable patches are the olive groves, olive oil commands such high prices that it has often been called "liquid gold".

The high price is justified by the fact that the olive picking is often done by hand and the demand for olive oil has increased dramatically in the past few years.

This is hardly surprising considering the benefits of olive oil to our health.

Olive oil is rich in healthy unsaturated fats, helps digestion and has been found to prevent heart and vascular diseases. Olive oil is especially suited for frying and cooking because it is stable at high temperatures.

There are innumerable uses in the kitchen for olive



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oil. Baking with olive oil makes soft and light cakes.

Home made 'olive oil mayonnaise' is healthy and delicious:

Just beat an egg and the juice of half a lemon, in a mixer if you have one, while slowly adding olive oil until the mayonnaise reaches the desired creamy texture.

Olive oil benefits don't stop in the kitchen, this oil is also excellent for body massage and is widely used in cosmetic products.

Le Marche has an especially privileged position for the production of some of Italy's best olive oil because of its location and soil composition. The geographical location of this region is at the northern border of the olive producing area of Italy and exposed to sea breezes. The composition of the soil of Le Marche is mainly clay and lime, rich in minerals and drains easily. The olive trees grown in our region are local varieties, perfectly suited to the area by hundred of years of adaptation.

All these characteristics make Le Marche ideal for the production of a typical oil of excellent, delicate flavor and low acidity.

Monte San Vito, a little village in the heart of the Le Marche region, has an ancient tradition in making olive oil. There you can visit a perfectly preserved historical mill from the 17th century, it has now been restored and turned into a museum, a tribute to the local agricultural legacy.

Imagine sitting on the terrace of Casa Giacomo under the shade of your very own olive tree!



The mountain views in le Marche at this time of year are quite stunning:



November Recipe:

Conchiglie con olive / Pasta shells with olives

You can prepare this sauce ahead of time and keep it covered by a thin layer of olive oil in the refrigerator.

Bring it back to room temperature or warm very slightly before mixing into the just cooked pasta.



You can chop up the olives very finely, even pulse puree them roughly for this sauce, if you prefer.

The sauce, to which you can add a little more olive oil, could also be served as a topping for crostini, as an appetiser, or spooned over a grilled chicken breast or fish.

Serves 6

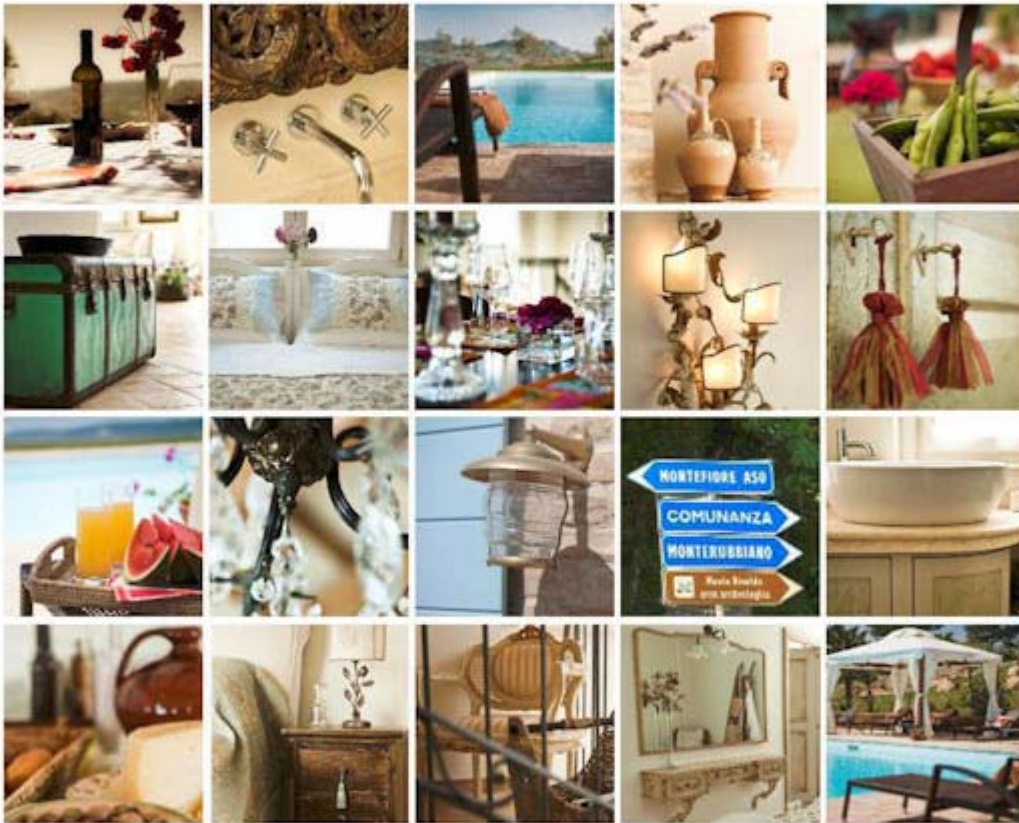
- **80g (3 oz) each of pitted, good quality black and green olives**
- **4 tablespoons olive oil plus a little extra for serving**
- **2 salt packed anchovies, rinsed, cleaned and filleted, or 4 fillets in olive oil**
- **2 garlic cloves, peeled and chopped**
- **grated zest of 1 lemon**
- **a small handful of freshly chopped parsley**
- **500g (1lb 2oz) short pasta such as penne, fusilli, shells**
- **120g (1 cup) grated hard ricotta cheese or parmesan cheese**

Bring a large saucepan of salted water to the boil. Chop up the pitted olives or pulse to tiny pieces. Heat the olive oil in a saucepan. Add the anchovies, mashing with a wooden spoon to melt them into the oil. Add the garlic, and just when it begins to sizzle, add the lemon zest and the olives. Saute for a few seconds, then remove from the heat and stir in the parsley.

Cook the pasta in the boiling water following the packet instructions. Drain, reserving about a cup of the cooking water and toss the pasta into the olives. Add the water and a grinding of pepper, and mix through. Sprinkle with the ricotta and serve immediately with a splash of olive oil or chilli oil.

Casa Giacomo

Montefiore dell'Aso



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Please email us to arrange an inspection trip or to ask any questions about Casa Giacomo.

We look forward to seeing you.

A presto,

Appassionata.

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