



LA STELLA

Olive Oil “Delicato”



Background: LaStella and Italian/German Organic and Biodynamic fine food merchant Casa Gusta (supplier to many of the top Michelin star institutions throughout Europe) came to meet by good fortune and only years later started working together after gaining mutual respect and appreciation of each other's craft. We are friends first before partners. Since 2010 we have been working with the fine folks at Casa Gusta to bring the best of Europe's fine foods with excellent provenance and careful attention to the making process for your and our enjoyment. Our vision and inspiration was to bring these fine items for ourselves and select few friends of the winery's appreciation and delight. As more people found out about these precious rarities, they became “hooked” and eventually lead to the birth of this side venture.

Delicato is to Casa Gusta what Leggiero is to LaStella. An elegant oil that favours finesse over power.

This oil is no ordinary oil. Delicato is made exclusively from a rare variety (cultivar) called Raggia- arguably the finest and most sought after variety in the world. The olives for this oil come from a very small olive grove in central Marche on the east coast of Italy. Many of the trees in this grove are more than 150 years old.

Raggia oil is famous for its delicate texture, elegance and purity. It is not grassy like many Umbrian, Tuscan and Sicilian oils, instead is more fruity and nutty, almost almond like.

LaStella wines and Casa Gusta olive oils are both made with a strong commitment to respect the land where the fruit is grown. For us the goal is not just about the end product but about the means.

First Grade-Direct cold pressed from finest olives by mechanical extraction.

Taste: Yellow orchard fruit and almonds

Harvest: hand picked in October 2013

Variety (Cultivar): Raggia

Origin: Ancona, Marche, Italy

Harvest: Early harvest of hand-stripped olives. Directly pressed by mechanical extraction. First cold pressing and bottled under argon gas to protect against oxidation. The artisan touch is applied in every single step of the production.

Food Pairings

Serving Suggestions: A finishing oil. Excellent with seafood, summer vegetables, fresh salads and delicate soups. Drizzled over grilled peaches is another favourite of ours.