

# Tuscan EVOO Summer Promo

*Gourmet Living's Extra Virgin Olive Oil from Tuscany Summer Sale Promotion*

GREENWICH, CT, UNITED STATES, August 21, 2016 /EINPresswire.com/ -- Gourmet Living is proud to announce a "[Summer Promotion](#)" of its [extra virgin olive oil from Tuscany](#). This exceptional blend consists of a blend of the 3 main olive varieties in Tuscany: Frantoio (50%), Moraiolo (30%) and Leccino (approximately 20%).

Harvested in 2015 from the rolling hills of Tuscany just south of Florence, this IGP certified extra virgin olive oil was introduced to the American market in the spring and is sold exclusively on Amazon.

Says co-owner Sheila May, "we wanted to introduce an authentic EVOO from Tuscany so the American consumer can taste the difference of a quality olive oil. Sadly, many brands sold commercially mislabel their products and use inferior blends of oils of uncertain age and origin."

A premium extra virgin olive oil is generally used to flavor salads, pasta and fresh and roasted vegetables. A well-balanced and tasty olive oil complements the flavors of other food ingredients.

This fresh and wonderful extra virgin olive oil ("EVOO") was harvested in late 2015 and will easily last through December, 2017 if unopened. Once olive oil is opened and exposed to the elements, it should be consumed within 6 months.

All of the 3 varieties of olives used in this olive oil are harvested in the morning and crushed in the afternoon to extract the highest quality of oil and the maximum level of freshness and antioxidant compounds. Olives are typically harvested in Tuscany between the 15th of October and the 20th of November. Green or half-colored olives tend to have the best combination of aroma and color.

While ripe olive tend to produce a higher yield of oil, its aroma and quality tends to suffer when compared to "younger" olives that have not matured on the tree. In general, 100 kilos of olives,



produces 12 kilos of olive oil.

The olives are crushed at a temperature below 27°C (81°F), a process which lasts about 40 minutes. The oils used for Gourmet Living's blend are cold-extracted in a very modern olive oil mill.

Tuscan olives are usually small and production per tree is quite low when compared to the south of Italy and Spain. Typically, olive oil production is about one liter per tree per year. This is why the flavor is very concentrated and intense and the oil is so pleasant.

The production of Gourmet Living's blend is from the southern area of Florence, near where Chianti Classico is produced. This area is covered olive trees on gentle hill slopes and harvested in a way that incorporates the best of old and new production techniques.



During its "Summer Promotion," one can purchase Gourmet Living's extra virgin olive oil for only \$23.00 (regular price of \$34.50) on Amazon for a savings of well over 30%. There is FREE Shipping for members of Amazon prime.

This special summer promotion ends on September 30th.

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