

Gourmet Living Introduces New 2016 Tuscan Extra Virgin Olive Oil

Save 20% on Gourmet Living's New 2016 Extra Virgin Olive Oil Blend from Tuscany, Italy

GREENWICH, CT, UNITED STATES, April 15, 2017 /EINPresswire.com/ -- Gourmet Living is proud to announce the launch of its recently harvested [2016 extra virgin olive oil from Tuscany](#), Italy. This traditional Italian olive oil blend consists of the three main olive varieties from Tuscany: Frantoio (50%), Moraiolo (30%) and Leccino (approximately 20%).

For a short time only, buyers can purchase this [authentic Tuscan EVOO](#) blend on Amazon.com for \$27.75 or 20% off its normal retail price of \$34.50 for a 500 ml bottle. Free shipping for all Amazon Prime members.

Harvested last year from the rolling hills of Tuscany just south of Florence, this IGP certified extra virgin olive oil is currently sold on Amazon and the Gourmet Living website.



2016 Tuscan Extra Virgin Olive Oil

Says co-owner Sheila May, "this is a great way to sample an authentic extra virgin olive oil from Tuscany at a greatly discounted price. Americans can now experience the taste of a quality olive oil.

Sadly, most brands purposely mislabel their products and often use inferior blends of oils of uncertain age and origin."

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Taste the authentic flavor of 2016 Tuscan Extra Virgin Olive Oil from the foothills of Florence, Italy. Savor the nectar of the Gods at a special Easter and Mother's Day promotional discount."

Sheila May, Owner

A fine Tuscan EVOO is generally used to flavor salads, pasta and fresh and roasted vegetables. A well-balanced and tasty olive oil complements the flavors without overpowering other natural food ingredients.

This flavorful extra virgin olive oil ("EVOO") was harvested in late 2016 and will easily last through March, 2019 if unopened. Once olive oil is opened and exposed to the elements, it should be consumed within 6 months and, most

certainly, within one year.

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. For [frequently asked questions about olive oil](#) visit the Gourmet Living website.

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 this special promotion, one may purchase Gourmet Living's Tuscan extra virgin olive oil for \$27.75 or 20% off of its normal retail price of \$34.50. FREE Shipping is available for members of Amazon prime.

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2016 Harvest of EVOO from Tuscany

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