TENUTE MARTINO

Oils and condiments

TINS / COLETTE / SINOLEA / GOURMET





ENGLISH CATALOGUE

tenutemartino.com

Mandorlato

EXTRA VIRGIN OLIVE OIL / TINS / 2025 HARVEST



ORIGIN AND PROCESSING

First cold extraction from hand-picked olives, processed within 12 hours of arrival at the mill. Stored in stainless steel tanks, protected from light and external contact, then bottled after a short period of natural settling.

PROFILE

Emerald green. Intense and persistent, with moderate fruity notes. Enhances dishes with a delicate presence among the other ingredients.

PRODUCT DETAILS

Tins: 3 l and 5 l.
Production campaign: 2025.
Cold-extracted, filtered.

FOOD PAIRINGS

Raw and cooked vegetables, grilled meat, soups and fish baked in parchment.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Gocce d’Oro

EXTRA VIRGIN OLIVE OIL / TINS / 2025 HARVEST



ORIGIN AND PROCESSING

Made from 100% Italian olives, crushed at a controlled temperature below 25 °C within a maximum of 48 hours of arrival at the mill.

PROFILE

Harmonious and balanced. Light fruitiness, delicate and fine, with a pleasant mouthfeel. Suitable for Mediterranean cooking.

PRODUCT DETAILS

Tins: 3 l and 5 l.
Production campaign: 2025.
Cold-extracted, filtered.

FOOD PAIRINGS

Roast meat, salads, pulses, baby food, steamed or roasted fish and raw vegetables with olive oil.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Intenso

EXTRA VIRGIN OLIVE OIL / TINS / 2025 HARVEST



ORIGIN AND PROCESSING

Selected olives from our groves, mainly Coratina, harvested at the right stage of ripeness and processed within 24 hours. Crushed with stainless steel blades and extracted using a two-phase system at approximately 25 °C.

PROFILE

Fruity, with balanced bitterness and pepperiness, and hints of almond and artichoke.

PRODUCT DETAILS

Tins: 3 l and 5 l.
Production campaign: 2025.
Cold-extracted, unfiltered.

FOOD PAIRINGS

Grilled meat, pulses, soups and fish baked in parchment.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Coratina

COLETTE COLLECTION / EXTRA VIRGIN OLIVE OIL



ORIGIN AND VARIETY

Variety: Coratina.
Olive-growing area: Salento.

HARVEST AND EXTRACTION

Production period: late November.
Cold extraction using a continuous system.

PROFILE

Intense green colour. Fine fruitiness.

SERVING SUGGESTIONS

Raw vegetables, salads and pulse soups.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Carolea e Cellina di Nardò

COLETTE COLLECTION / EXTRA VIRGIN OLIVE OIL



ORIGIN AND VARIETY

Varieties: Carolea and Cellina di Nardò.
Olive-growing area: Salento.

HARVEST AND EXTRACTION

Production period: early November.
Cold extraction using a continuous system.

PROFILE

Golden yellow colour. Sweet and delicate.

SERVING SUGGESTIONS

Drizzle over light dishes of boiled or grilled fish.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Leccino e Pechioline

COLETTE COLLECTION / EXTRA VIRGIN OLIVE OIL



ORIGIN AND VARIETY

Varieties: Leccino and Pechioline.
Olive-growing area: Salento.

HARVEST AND EXTRACTION

Production period: early November.
Cold extraction using a continuous system.

PROFILE

Golden yellow with greenish reflections. Medium fruitiness, tending towards sweetness and delicacy.

SERVING SUGGESTIONS

Drizzle over boiled or grilled fish and white meat.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Gold Sinolea

SINOLEA / EXTRA VIRGIN OLIVE OIL



IDENTITY

Cultivar: 100% Leccino.
Olives from the Attanasio family groves.
Appearance: clear.

HARVEST AND EXTRACTION

Hand-picked olives delivered to the mill within 24 hours. Natural cold dripping using the Sinolea method. Stored in stainless steel tanks.

PROFILE

Golden yellow. Fine, slightly fruity flavour, with a gentle and delicate bouquet.

SERVING SUGGESTIONS

Salads, cooked vegetables, soups, mayonnaise, sauces, pesto and vegetable pies. Especially suited to finishing dishes uncooked.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Silver Sinolea

SINOLEA / EXTRA VIRGIN OLIVE OIL



IDENTITY

Cultivar: 100% Coratina.
Olives from the Attanasio family groves.
Appearance: clear.

HARVEST AND EXTRACTION

Hand-picked olives delivered to the mill within 24 hours. Natural cold dripping using the Sinolea method. Stored in stainless steel tanks.

PROFILE

Yellow with greenish reflections. Fine and fruity, with a gentle and delicate bouquet.

SERVING SUGGESTIONS

Salads, cooked vegetables, soups, sauces and pesto. Especially suited to finishing fish and white meat uncooked.

STORAGE

Store in a cool, dry place, away from light and heat. Close the container after use.

Vanilla

GOURMET SELECTION / EXTRA VIRGIN OLIVE OIL CONDIMENT



INGREDIENTS

Leccino olives and vanilla pod.

PRODUCTION

Malaxation and percolation extraction with selected vanilla pods. No added flavourings or other additives. Unfiltered and naturally settled.

PROFILE AND SERVING SUGGESTIONS

Aromatic flavour. Try with ice cream, fresh fruit and desserts; suitable for shortcrust pastry and sauces for white meat.

FORMAT

0.25 l bottle.

STORAGE

Store in a cool, dry place, away from light and heat. Close after use.

Cardamom

GOURMET SELECTION / EXTRA VIRGIN OLIVE OIL CONDIMENT



INGREDIENTS

Leccino olives and black cardamom.

PRODUCTION

Olives and cardamom processed together, with malaxation and percolation extraction. No added flavourings or other additives. Unfiltered and naturally settled.

PROFILE AND SERVING SUGGESTIONS

Slightly peppery and fruity. Excellent with pulses, oysters and mussels, raw or cooked.

FORMAT

0.25 l bottle.

STORAGE

Store in a cool, dry place, away from light and heat. Close after use.

Saffron

GOURMET SELECTION / EXTRA VIRGIN OLIVE OIL CONDIMENT



INGREDIENTS

Leccino olives and saffron threads from Tuscia.

PRODUCTION

Pure saffron threads infused in extra virgin olive oil from northern Salento. No added flavourings or other additives. Unfiltered and naturally settled.

PROFILE AND SERVING SUGGESTIONS

A balance of fruity, aromatic and sweet notes. For fish and vegetable sauces and marinades, pasta, risotto, white meat, focaccia and sweet or savoury baking.

FORMAT

0.25 l bottle.

STORAGE

Store in a cool, dry place, away from light and heat. Close after use.

Mediterranean herbs

GOURMET SELECTION / EXTRA VIRGIN OLIVE OIL CONDIMENT



INGREDIENTS

Leccino olives and wild herbs from the Salento Mediterranean scrub.

PRODUCTION

Olives and herbs harvested and milled on the same day, with malaxation and percolation extraction. No added flavourings or other additives. Unfiltered and naturally settled.

PROFILE AND SERVING SUGGESTIONS

Ideal with soups and tomato sauces. Drizzle uncooked over caprese, pasta, bruschetta and pizza.

FORMAT

0.25 l bottle.

STORAGE

Store in a cool, dry place, away from light and heat. Close after use.

Ginger

GOURMET SELECTION / EXTRA VIRGIN OLIVE OIL CONDIMENT



INGREDIENTS

Leccino olives and fresh ginger root.

PRODUCTION

Malaxation and percolation extraction together with fresh ginger root. No added flavourings or other additives. Unfiltered and naturally settled.

PROFILE AND SERVING SUGGESTIONS

Try with caprese, ricotta and fresh cheese. Excellent with pulses, sea urchin, raw or cooked shellfish and fish carpaccio.

FORMAT

0.25 l bottle.

STORAGE

Store in a cool, dry place, away from light and heat. Close after use.