



Società Agricola

Marini Giuseppe

Extra Virgin Olive Oil

*With
Lemon*



Since 3 generations the Marini family produces in the Italian region of Tuscany the extra-virgin olive oil with Lemon. We use our best olives of Tuscany from the olive tree varieties of Leccio, Frantoio, Moraiolo, Pendolino and fresh, whole citrus fruits from Sorrento in the Italian region of Campania. Sorrento Lemon is an Italian Protected PGI variety of citrus fruit, thus it is unique in quality and rich in essential oils and benefic properties.

We pick up our olives and process them the same day of the harvest together with whole and fresh Sorrento Lemons in our farm oil mill, thus obtaining the best organoleptic quality.

Extra-virgin olive oil combined with lemons becomes a great food element which combines the anti-oxidant and anti-inflammatory properties of the "liquid gold", as Homer defined olive oil, with the flavonoid content of lemon, which helps preventing and curing several aspects of cardiovascular disease.

Lemon added to olive oil and food as an ingredient can help unleash carotenoids from foods like carrots, making the nutrient more bioavailable to the body.

Lemon's high amount of Vitamin C, folic acid, limonin and other nutrients pack this little yellow fruit with health benefits. It's been found helpful for conditions as diverse as kidney stones, cancer, liver disease and weight loss.

So as Hyppocrates says:

"Let thy food be thy medicine and medicine be thy food"

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