



MASTRI DI SAN BASILIO PRESENTATION

Mastri di San Basilio: birth of a century-old ritual.

1888. Sicily. Andrea Padova plants a Moresca olive tree in the San Basilio farmland to celebrate the birth of his first son. Thus begins a story that has inspired generations of olive oil producers, almond farmers and wine makers. It's all condensed into the historical Latin family motto: *terra artem vult* ("the land calls for art").

San Basilio today:

The original 120 acres of farmland at Mastri di San Basilio are still owned and operated by the Padova family, who produce fine olive oil and almonds there. Another 330 acres are part by a group of trusted farmers, producing according to the Mastri di San Basilio *ricetta di qualità*® ("quality recipe")—appreciated by food artisans around the world. The farm is in Ispica (Ragusa, Sicily) and a new state-of-the-art olive mill and bottling facility are nearby in Pozzallo (Ragusa, Sicily), where all the Mastri di San Basilio products are made. Offices are located in Ispica and Milan for the domestic market and Chicago, IL (USA) for the North American Market. The farm is run by the fourth generation of the Padova family:

- Maria Angela Padova is in charge of Finance
- Tore Padova is the oil master and farm manager
- Francesco Padova is responsible for Marketing and Sales

Blanqa s.r.l. and Blanqa USA LLC are the companies representing Mastri di San Basilio in the Italian and overseas markets.

The roots of Mastri di San Basilio's quality.

San Basilio the Great was one of the founding fathers of the modern church and the initiator of the Basilian order of monks, one of the most important engines of civilization in the Mediterranean during the Middle Ages. A Basilian monk community was founded where the San Basilio farmland is today. Basilian monks were the fathers of modern olive growing and olive-oil-making techniques in Southeastern Sicily more than 1,200 years ago. We can affirm that in San Basilio Olive we've carried on that tradition of excellence ever since. This is not the first time that an order of monks created or refined food and beverages techniques. Dom Perignon, for example, was the inventor of Champagne in France, and Trappist fathers refined beer-making methods in Belgium.

***La ricetta di qualità*® (The quality recipe®)**

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More than 120 years of experience and the direct control of the production cycle enable Mastri di San Basilio to deliver a unique quality standard and taste experience, thanks to:

- A natural pesticide-free farming
- Hand and mechanical picking techniques that **respect the freshness of the fruit**
- State-of-the-art, **tailor-made** equipment
- Quality control and tasting standards run by **external panels of experts**
- Outstanding standards of cleanliness
- Attentive customer care

Mastri di San Basilio's olive blends: Character, Creativity and Courage.

Because we blend our olive oils at Mastri di San Basilio with olives from different regions of Sicily, you might say we're an anti-mainstream farm. Some might even say that's heresy. But we think the results speak for themselves, reflecting the style and heritage of the Sicilian *terroir* while delivering original and exciting flavors at the same time.

The *Fast press*® system. For maximum flavor.

Fast press® is the proprietary system adopted by Mastri di San Basilio to bring to life all the flavors and freshness in the olive fruit. *Fast press* is a registered trademark.

Mastri di San Basilio's signature products: "Due Sicilie" and "Riserva".

"Due Sicilie": Eastern and Western Sicily in a bottle.

The making of Due Sicilie, created by oil master Tore Padova, was inspired by Tore's travels around Sicily, visiting countless farms and farmers. *"Like a diamond with countless facets, Sicily is precious and prismatic. We started searching our island for products made by people who, like us, dedicated their lives to growing heirloom olive varieties on their home territory – since, after all, we always search for ourselves even in someone else's activities. These flavors are signs of places that only seem familiar. By tasting and blending together the fruits of those lands, we feel the volatile similarity of colors, symbols and the true nature of another Sicily."* (Tore Padova, oil master).

Due Sicilie is an iconic product that embodies two historical terroirs of Sicily. This organic extra-virgin olive oil comes from a happy marriage of Nocellara del Belice (from western Sicily) and Moresca olives (from the eastern side of the island).

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“Riserva”: oil making jewel in limited quantities.

*“Every family has its own treasure. Either small or big, this treasure is passed over time and generations. Riserva di San Basilio is all about know-how and uncompromised passion in oil making. Born out of the family experience, Riserva is the outcome of a careful blending of heirloom Moresca and Verdesse native olives. **Verdesse is a rarity: it represents only a very modest quantity of the olives grown in our farming district.** A small jewel of oil making in limited quantities for connoisseurs. Available upon reservation.”*
(Tore Padova, oil master)

This product has a strong identity rooted in the *terroir* where two different tastes meet: The wild elegance of Verdesse olives blends with the smooth, buttery twist of Moresca olives. It’s a unique combination made with refined, century-old care.

Mastri di San Basilio and artist Guido Capuano:

Mastri di San Basilio olive oil bottles are designed by Guido Capuano, the artist who also created the paintings exhibited in the San Basilio estate. It’s part of a longstanding collaboration following the Padova family motto: *Terra Artem Vult* (“the land calls for art”).

Mastri di San Basilio’s signature products: - Almonds -

Pizzuta almonds

Pizzuta is the most precious type of heirloom almond in the world. It is the most delicate variety and blooms in full winter. Because of this, it only prospers close to the sea and low hills. It needs the best soil and the most sun exposure. Because the trees have such a low yield, the almonds develop the richest flavor.

How to tell it’s a real Pizzuta almond?:

- The shell is very hard and smooth, with small holes, with a sharp tip - The seed shape is regular oval and flat, the skin is light, "rusty" and regular, most of the time.

Mastri di San Basilio Pizzuta almonds are chosen by the best food artisans in the world.

The almond quality and taste map:

Mastri di San Basilio was **the first farming business in Europe** to undertake a research project to define quality and taste parameters for Sicilian almonds in comparison with the main international almond varieties. The project was made possible thanks to a collaboration with the internationally certified ASCA laboratories (Analysis and Services for Certifications in Agriculture). With the help of this partner it’s been possible to map the chemical and taste features of these unique agricultural products.

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