

Olio Extra Vergine di Oliva

Three olive groves and the three most important native varieties of our territory: Nocellara del Belice, with its intense flavour, Biancolilla, very mild, and Cerasuola, bitter and spicy. Beyond the three single variety olive oils, we suggest our medium-intense blend, with smells of artichoke and tomato leaf, a soft taste of almond and a lightly spicy aftertaste.

Food match: the perfect condiment for every dish, amazing on soups.

Available in 750, 500, 250 ml bottles and in 5 litres Tins or Bag in Box

Harvesting technique: mechanical shakers and nets

Harvest time: mid October, early November

Processing: cold pressing with continuous cycle system

Filtration: gravity settling in steel tanks

