

Organic Extra Virgin Olive Oil

- › **90% Nocellara del Belice,
10% other varieties of Sicilian olive trees**



Cultivation technique

The olive groves are located at 450 meters above sea level in the Santa Ninfa estate, in the province of Trapani. The olive groves are cultivated in accordance with Council Regulation (EC) No 834/2007 on organic production, without residues of pesticides or chemical fertilizers.

Harvesting and extraction

Manual and assisted in 400 kg pierced boxes, from the second decade of October to the last decade of November. The extraction takes place with a three-phase continuous cycle system, with cold extraction.

Organoleptic profile

Light green in colour, with yellow gold hues. Intense hints of artichoke and tomato leaves on the nose, which are the signature of this variety. Intense, entrancing and with a typical and appealing spicy end on the mouth, a sign of great quality and longevity due to its richness in polyphenols. Thanks for its organoleptic properties, it preserves its fragrance for a very long period after milling.

Analytical data

Acidity: < 0,3 %
Peroxides: < 5 meq/O₂/Kg
Polyphenols: > 340 mg/Kg