



TYPE	Extra virgin olive oil, not filtered
DENOMINATION	Sicilia IGP
CULTIVAR	Cerasuola and Nocellara cultivar from grown according to organic farming standards
ZONE OF PRODUCTION	Trapani countryside
COLLECTION PERIOD	October / November
COLLECTION TECHNIQUE	Hand picked
MILLING	Roller crushing stone
YIELD	Around 12%
APPEARANCE	Veiled
COLOR	Jade green color with golden reflections
AROMA	Net aroma of olive green with herbaceous hints
TASTE	Fruity taste with slightly bitter and spicy aftertaste
FORMATS	0,50 L
PAIRINGS	Serving a raw on salads, steamed vegetables vegetable soups, fish and meat, while cooking enhances the flavor of tomato sauces, meat and fish on the grill