



Tradizionale Nocellara del Belice, Biancolilla, Cerasuola

Sicilia I.G.P.

Variety

Nocellara del Belice, Biancolilla, Cerasuola

Olive grove and frantoio

Capparrina, Menfi (Ag)

Method of Cultivation

According to the criteria of organic agriculture

Harvest technique

Manual

Pressing

Continuous cold cycle

Tasting notes

A brilliant dense green, evoking pistachios. On the nose it has the typical intense aromas of the oil of this area; grass, green tomatoes, artichoke and seaweed. Bordered by fruity notes of cedro and aromas of exotic woods. It finishes on the nose with hints of fresh herbs, headed by basil. This is a fruity oil, sharp, spicy and intense, in excellent harmony with vegetable soups, fresh cheese and above all with grilled fish and meats.

Food Matching

Grilled foods	● ● ● ● ●
Steamed	● ● ● ○ ○
Cruditè	● ● ● ○ ○
Soups	● ● ● ● ●
Fresh cheeses	● ● ● ● ○
Salads	● ● ● ○ ○

Taste

Fruity	● ● ● ○ ○
Bitter	● ● ● ○ ○
Spicy	● ● ● ● ●
Sweet	● ● ○ ○ ○

Hints

Herbs	● ● ● ● ●
Almond	● ○ ○ ○ ○
Artichoke	● ● ● ● ●
Tomato	● ● ● ○ ○

