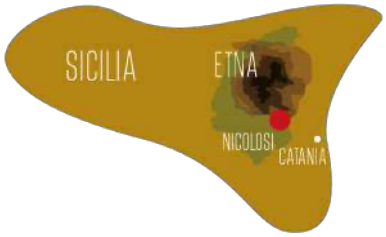
OLIVE OIL SERAFICA 01

MONTE ETNA

Denominazione Origine Protetta

Overlooking the Gulf of Catania, admiring the Simeto Valley, in the territories of Nicolosi, Ragalna and Santa Maria Di Licodia up to 1,000 meters above sea level, our Nocellara etnea olive groves, the queen cultivar of the area, give us an extra virgin olive oil articulated and rich taste, which we tell in 4 labels, each of which tells the nuances of a heterogeneous territory from a pedoclimatic and botanical point of view

Serafica 01: Nocellara etnea in purity from a single particle at 1000 meters above sea level



COLOUR: Golden yellow with shades of green

BOUQUET: Intense fruity. Hints of freshly cut grass and decisive notes of artichoke.

TASTE: Persistent. Sharp spicy sensations accompany elegant retro-olfactory essences of thistle and artichoke

PAIRING: Soups rich in vegetables, cereals and legumes. It marries and enlivens the spontaneous vegetables drowned in Etna wine, enhancing them without ever overdoing it.

AGRONOMIC DATA

CULTIVAR: Nocellara etnea olives

OLIVE GROVES LOCATION AREA: Belpasso (CT)

ALTITUDE: 1000 meters above sea level

TYPE OF SOIL: Volcanic matrix sands with high drainage capacity

CULTIVATION SYSTEM: Polyconic row vase

PLANTS/HECTARE: 300

OLIVE OIL YIELD QUINTALS/HECTARE: 6

HARVEST PERIOD: Early October beginning

TYPE OF COLLECTION: Manual

EXTRACTION SYSTEM: Continuous cold cycle 2 phases

FILTRATION: Housing

STORAGE: Steel silos under nitrogen and controlled temperature

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 6,000 bottles

FORMATS: bottles: 0.25 and 0.50 liter
tins: 1 and 5 liter

PACKAGING: bottles: box of 12 or 6 vertical bottles respectively
tins: 1 liter 9 pz for box; 5 liter 4pz for box