



## Destoned Biancolilla

### Sicilia I.G.P.

#### Variety

Biancolilla

#### Olive grove and frantoio

Capparrina, Menfi (Ag)

#### Method of Cultivation

According to the criteria of organic agriculture

#### Harvest technique

Manual

#### Pressing

Destoning and continuous cold cycle

#### Tasting notes

A light pale green colour with yellow lights. On the nose, aromas of thyme and slight suggestions of carob, of almond and white pepper. Overall a marine sensation, almost brackish. The absence of oil from the stone renders it especially delicate and sweet. It is excellent with raw fish, shellfish, seared chicken, as well as kid, salads and tomatoes.

#### Food Matching

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

#### Taste

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

#### Hints

Herbs	● ● ● ○ ○
Almond	● ● ● ● ○
Artichocke	● ○ ○ ○ ○
Tomato	● ● ○ ○ ○

