



## Destoned Nocellara del Belice Sicilia I.G.P.

### Variety

Nocellara del Belice

### 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

Green colour with lime yellow hints. On the nose, perfectly combined, are aromas of basil, green citrus and bergamot. A slight hint of the sea accompanies the taste. The lack of oil from the stone renders it delicate, almost sweet, but definite. Extraction of the oil without stones provides us with the essence of the aromas and unmistakable characteristics of this variety. Perfect with light, steamed food, crudità, soups and salads above all.

### Food Matching

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

### Taste

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

### Hints

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

