

"ACQUAVIVA" EXTRA VIRGIN OLIVE OIL

CATEGORY Superior category extra virgin olive oil obtained directly from olives and solely by mechanical means.

CULTIVAR Biancolilla, Cerasuola, Nocellara

THE LAND Hailing from the slopes of Mount Inici, just a few kilometers from the coast of Castellammare del Golfo, this olive oil reflects the balance of the microclimate where it's produced: a strip of light between Sicilian sea and mountain.

GROWING PHILOSOPHY Key to this oil's production is the synergistic relationship between human beings, animals and the environment. Soil fertilization and tillage occur solely through the free-range grazing of a Cinisara cow, two donkeys and a horse, which allows for biological diversity and fertility in the ecosystem to flourish.

PRODUCTION AREA Contrada Pilato - Castellammare del Golfo (TP) - Sicily - Italy

ALTITUDE 250-270 meters

HARVEST 2021

EXTRACTION METHOD Cold-pressed

FILTRATION Natural decantation in stainless-steel tanks

TASTING NOTES "ACQUAVIVA" olive oil hits the nose with the distinctive tomato and artichoke notes of the Biancolilla olive, then surprises the palate with the slightest trace of delicate almond.

SIZE / PRICE 1 lt - 20€ / 0,5 lt - 14€