



# PGI extra virgin Sicilian olive oil

## High quality, Eco-sustainability, Ethicality.

### Variety

100% Nocellara del Belice. The Nocellara del Belice represents the most prized cultivar, among the native Sicilian varieties.

### Number of trees

1000, with an age between 60-70 years, located between the quarries of cusa and the archaeological park of Selinunte.

### Shaping system

Polyconic pot, with a planting layout of 8 m x 7 m. The olive grove is equipped with a spray irrigation system.

### Production area

Campobello di Mazara, Sicily in the province of Trapani.

### Soil

Flat red - sandy

### Altitude

110 m a.s.l.

### Total surface

5 / ha, for a production of 400 q/l of olives and a total of 6.000lt of extra virgin olive oil.

### Harvest time

Second- third week of October

### Harvest method

The unripe harvest is done by hand and begins in the early hours of the morning, when the temperature is still cool. The olives are placed in well-ventilated 20 kg crates and after a first defoliation, immediately taken to the oil mill, which is 10 minutes from the olive grove, and pressed within 6 hours of collection.

### Crusher and extraction

Cold extraction with protoreactor and 2-phase continuous cycle, with hammer crushers, kneading at controlled temperature in the absence of oxygen, with disc separator preserving the organoleptic qualities of the oil.

### IGP SICILIA Certifications

By IRVOS (Regional Institute for Wines and Oils of Sicily) according to the production specification designated by the MIPAAF (Ministerial Decree 11657 of 15/06/2015) as public authority to carry out the control functions.

We practice careful sustainable agriculture. We comply with the regulation Reg. EEC 2078/92 of the Guided method or the DPR 290/2001 of the INTEGRATED method thus respecting the environment, and the natural ecosystem.

### Filtered

The oil thus obtained is filtered and stored under nitrogen in thermo-conditioned silos until it is packaged in small batches.



### Organoleptic characteristics

#### Colour

The oil obtained from the pressing of these olives generally has a color that can vary from yellow to intense green with a very low acidity which remains constantly below 0.2%.

#### Aroma

To the scent it is decisive and presents a fruity fragrance of medium intensity green olives, accompanied by notes of almond, green tomato, cut grass, artichoke and aromatic herbs.

#### Flavour

To the palate it is enveloping and confirms the breadth of the vegetable tones, revealing pleasant sensations of bitter and spicy in a harmonious balance. Delicately spiced with a slight sweet finish.  
Fresh and persistent.

#### Neutraceutical properties

Embrace is high in content of polyphenols, oleic acid, vitamin E and therefore nutraceutical.

### Pairings

This oil gives its best both raw and in cooking.

#### Raw

Excellent for harmonizing and enhancing simple dishes to the most complex, such as minestrone, vegetables, and seafood or orange salad, raw fish and meat tartar.

#### In cooking

Ideal in the preparation of roasts and fries and both meat and fish first courses, thanks to the fact that its smoke point is higher than other types of oils. Exceptional for the preparation of desserts such as lemon cake.

#### Sizes and Packaging

500ml and 200ml bottle with a modern and elegant design with matt black paint and satin gold pad printing to ensure total shielding from light for excellent and long product conservation. Packaged and labeled by hand one by one and numbered. 3 lt tin chef line.

A box of 6 bottles in 500 ml and 200 ml format

A box of 3 cans, size 3 lt.

Gift boxes with cases.



200 ml



500 ml



3 lt



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