

# BIANCOLILLA



## Biancolilla

The Biancolilla variety characterizes the olive-growing landscape of Val di Mazara and Valle del Belice DOP areas, and of the IGP Sicily, you find it, above all, in the central-western part of Sicily. The wide spread of this cultivar is probably linked to the rusticity of its tree, which is well suited to dry, stony soils, and to its modest size too. Its name comes from the particular color of its mature drupe (white-lilac). It reaches its maturity at an early stage, has a high yield and, due to its characteristics, it's often used to create blends, cutting other oils more robust and spicy.

The "Biancolilla" Extra Virgin Olive Oil is considered very valuable and light. The "Biancolilla" at these altitudes increases its polyphenol content, giving rise to a very harmonious, fruity and balanced oil. Its oil is excellent for seasoning fish or vegetable recipes, and can also be used to make desserts as it can effectively replaces butter or seed oil.

CULTIVAR	100% Biancolilla
GEOGRAPHIC AREA	Sicily - Belice Valley - Santa Ninfa (TP), Partanna (TP), Montevago (AG)
ALTITUDE	350 metres above sea level
HARVESTING METHOD	Handpicking
EXTRACTION METHOD	2-phase continuous cold cycle
CRUSHING SYSTEM	Particular disks and hammers
ASPECT	Unfiltered, opacity due to natural decantation
COLOUR	Golden Yellow
SCENT	Mild fruity flavour, well rounded taste with light peppery finish.
TASTE	Harmonic fruitiness, great balance, with light spicy and herbaceous notes on the finish
STORING	Controlled temperature stainless-steel tanks
BEST WITH	Ideal on all seafood, on vegetables crudités and to make desserts