

## CERASUOLA



### Cerasuola

On the north-western side of Sicily, between the provinces of Trapani and Palermo, the Cerasuola variety dominates; however, we find it in the south-western part of the island even if it's not so common. This cultivar has different names depending on the area where it is grown. "Ogliara" in Trapani, "Palermitana" in the Belice Valley area.

Cerasuola is an androsterile cultivar, cultivated for the production of oil. It ripens in the medium-late period, is very resistant and has excellent adaptability to soils with a low water supply. Cerasuola is one of the cultivars of the DOP Valli Trapanesi and Val di Mazara and IGP Sicilia.

The Cerasuola Extra Virgin Olive Oil has a very beneficial nutritional content due to the presence of beta-carotene, unsaturated fats and tocopherols that perform an effective action against cholesterol in the blood, as well as antioxidant and defense against cardiovascular diseases, cancer and against cellular aging. Thanks to its robust taste it is widely used for seasoning meat dishes, both boiled and grilled, or soups and salads. So it's good for both raw and cooked foods.

CULTIVAR	100% Cerasuola
GEOGRAPHIC AREA	Sicily - Belice Valley - Santa Ninfa (TP), Gibellina (TP), Salemi (TP)
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	Light green with sinuous golden reflections
SCENT	Intense fruity, fresh and herbaceous, aftertaste of artichoke, ripe tomato and almond
TASTE	Robust, with vegetal notes and harmonic and well balanced bitter and spicy sensations
STORING	Controlled temperature stainless-steel tanks
BEST WITH	Perfect for enhancing seafood salads, omelettes with field vegetables and pork