

# NOCELLARA DEL BELICE



## Nocellara del Belice

In the western part of Sicily, between the provinces of Trapani and Agrigento, along the lower course of the Belice river, due to its peculiar climatic characteristics, the olive tree and the grapes characterise the landscape of these vast plains interrupted by gentle hills and wide valleys.

The Nocellara del Belice is the predominant cultivar in the province of Trapani, its most massive presence is in the south-western area, in the Belice Valley. Thanks to its late ripening period, to its small kernel which is easy to be detached from the pulp, it has a dual use: in the preparation of green table olives and in the production of a very tasty Extra Virgin Olive Oil.

It is precisely for that dual vocation, it is protected by two distinct brands of Protected Designation of Origin: Nocellara del Belice for table olives, and Valle del Belice for Extra Virgin Olive Oil. It has received the PGI Sicily too.

The Extra Virgin Olive Oil of "Nocellara del Belice" has a high content of polyphenols and therefore its consumption favors the reduction of the risk of cardiovascular diseases, while the high content of highly digestible fats favors the reduction of cholesterol and sugars in the blood. This medium fruity oil gives its best both raw, for dressing of soups, vegetables and salad, and cooked, in the preparation of roasts and fries, both meat and fish, thanks to its higher point of smoke than other types of oils.

CULTIVAR	100% Nocellara del Belice
GEOGRAPHIC AREA	Sicily - (Belice Valley) - Santa Ninfa (TP), Partanna (TP), Castelvetrano (TP), Campobello di Mazara (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	Intense green with golden reflections
SCENT	Freshly cut grass accents, with an aftertaste of almond, tomato and artichoke
GUSTO	Medium fruity, round and full in a perfect balance between bitter and spicy
STORING	Controlled temperature stainless-steel tanks
BEST WITH	It is ideal on red meats, to season legume soups, fish and grilled vegetables