



GURRIERI

Extravirgin Olive Oil

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PRODUCTION AREA

Hyblaean Mountains, Sicily, Italy

ALTITUDE

280-450 metres a.s.l.

Secular olive groves, located on the southern slopes of the hills at the foot of the Hyblaean Mountains.

VARIETY

100% Tonda Iblea olives

HARVESTING METHOD

“*Brucatura a mano*” – the olives are harvested by hand, the best in terms of the quality of oil produced, because both the olives and the twigs are not damaged. A small rake is used to comb along the stems, which pulls the olives off so that they fall into the nets spread out below

HARVESTING

From October 1st until November 10th

EXTRACTION METHOD

Cold-pressing through two phases continuous cycle.

COLOUR

green, veiled due to natural decantation

NOSE

Fresh and a fruitiness that ranges from medium-intense to intense with interesting notes of green tomato and fresh herbs

PALATE

full-bodied with a well-balanced bitterness and spiciness, presence of herbaceous notes, interesting aroma of green tomato typical of the variety Tonda Iblea olive

It is a perfect companion for meats, grilled fish, vegetable soups, pulses soups and salads, bruschetta, grilled vegetables

Packaging

12 bottles of 0.25 litres, 6 bottles of 0.50 litres

www.gurrieri.net

Azienda Agricola Battaglia Graziella
Comiso (Rg) SICILIA- ITALIA
info@gurrieri.net

