



EXTRA VIRGIN OLIVE OIL



Technical product **sheet**

EVOSÌ is an extra virgin olive oil IGP SICILIA that comes from a blend of **Nocellara del belice 80% and Biancolilla 20%**, two native Sicilian cultivars with a long tradition. Our olive grove is located in Menfi, with one thousand trees of Nocellara del Belice and about one hundred of Biancolilla.

Evosì is eco-sustainable. We adhere to the regulations of the **Guided method or the DPR 290/2001 of the INTEGRATED method**, thus respecting the environment, and the natural ecosystem.

Harvest time: in the third ten days of September first ten days of October.

Harvesting method: is done by hand. The olives are selected and placed in well-ventilated 20 kg crates. After an initial defoliation, they are taken to the mill, 10 minutes from the olive grove and milled within 6 hours of harvest.

Milling: cold in a continuous two-stage cycle, in the absence of oxygen at a controlled temperature. (max. 27°).

Filtration, preservation and packaging:

Filtered and stored in silos under nitrogen in a thermo-conditioned environment and finally packaged in small batches by hand, in elegant **500 ml** and **250 ml cans**. All to preserve and maintain the oil's organoleptic properties over time.

Packaging:

One box of cans 250 ml = **pcs. 18**

One box of cans 500 ml = **pcs. 15**

One box of cans 100 ml = **pcs. 20**

One box of bag in box 3 l = **pcs. 3**



Organoleptic properties

Green in color with golden highlights, with an acidity that does not exceed 0.1.

On the nose, it has a light fruitiness of green olive, fresh and citrusy with slight scents of wild flowers, aromatic herbs, hints of almond, artichoke and tomato. On the palate, it is fine and delicate, revealing pleasant sensations of bitterness and spiciness, with an intriguing finish spiced with white pepper.

Food pairings

To the flavor it gives a salty and marine sensation that makes delicious and succulent dishes such as seafood, oranges and chicken salads, fresh cheeses, soups, fresh pastas, and finally it is perfect with pizza and bruschette.

We personally take care with dedication of each stage of the production chain from the countryside to packaging, always meeting the needs of our customers.

