



CULTIVAR

Nocellara del Belice,
Cerasuola, Biancolilla

Extra Virgin Olive Oil

CARCITELLA ESTATE



Extra Virgin Olive Oil Assuli is an extraordinary combination of three traditional cultivars, Nocellara del Belice, Cerasuola and Biancolilla.

An oil that, thanks to the extreme care during harvesting and pressing, guarantees a lasting cleanliness in colour and taste.

It perfectly enhances first courses of shellfish, raw fish, marinated sea bass, roasted fish, white meat and goat cheeses.

TYPE

Colour: bright, light green

Cultivar:
Nocellara del Belice, Cerasuola and Biancolilla

Production area:
Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:
medium texture soil rich in shells and pebbles with a good limestone and mineral endowment

Altitude: 100-150 m. above sea level

Plants average age: centuries-old

Cultivation treatments: organic fertilization

Harvest period: from 10 to 30 October

Harvest method: hand picking

Extraction method:
3 phase cold extraction (22°C) with low oxidative impact



A niche production with typical Sicilian cultivars, chosen in this blend to give balance: a light fruitiness that could season raw red prawns alone.