

Tonda Iblea 2022



The Vittoria estate: In the lands of the Baroque, between the Ibleo plateau and the sea

The Extra Virgin Olive Oil Cultivar Tonda Iblea is a small, prestigious production coming from the Vittoria estate; it stands out for its intense fruitiness with distinct hints of green tomato; it has an excellent balance between bitter and spicy; it is full-bodied, enveloping and perfectly harmonious; ideal on vegetables, meats, and capable of enhancing the dishes of Mediterranean cuisine perfectly.

Production zone: south-east Sicily, in the territory of Acate

Denomination: Extra Virgin Olive Oil Cultivar Tonda Iblea.

Cultivar: Tonda Iblea, an autochthonous Sicilian cultivar that takes its name from the round shape of the olive and from its most suitable area of origin which is the area of the Iblean plateau in south-eastern Sicily; in this area this cultivar enjoys good temperature ranges and a generally mild climate.

Harvest time: the olive harvest takes place at the beginning of veraison, when the accumulation of polyphenolic substances is at the highest level; in 2022 it took place in October.

Harvesting method: hand stripping directly off the trees.

Extraction method: milling immediately after the harvest by means of a cold extraction system in continuous cycle, that carries out the malaxation step (mixing the olive paste to facilitate the separation of the oil) and at a controlled atmosphere, allowing to best preserve the aromatic components. 2022 yields were low, approx 9%: the oil produced is of particular value because it is characterized by a very low acidity and a high content of polyphenols.

Analytical data: Acidity: 0.18 %; Peroxide value: 4.4 meq O₂/kg oil; Total polyphenols (caffeic acid): 353 mg/kg

Tasting notes: With a bright green-gold color, the bouquet is distinguished by its intense fruitiness with distinct hints of green tomato followed by delicate notes of fresh aromatic herbs, artichoke and freshly cut grass. On the palate the Extra Virgin Olive oil Tonda Iblea reveals itself with an excellent balance between bitter and spicy; it is full-bodied, enveloping and perfectly harmonious.

Serving suggestion: Extra Virgin Tonda Iblea is excellent on boiled or grilled vegetables, on meats, and perfectly enhances Mediterranean cuisine.

Collection *Beyond wine*: For Donnafugata fans looking for modern grappas and characteristic olive oils.

Art & oil: Olive cultivation on Sicily boasts a millenary tradition. In the striking landscape twisted trunks, centuries old and still productive, stand among young olive trees. The Donnafugata oil was born here, among timeless scents and fragrances, while the wind plays among the foliage of one of the many female figures created by the winery. A woman - olive tree, symbol of serenity and well-being.