

Nocellara Etnea 2018

Collection In addition to wine: For Oil and Grappa lovers

Nocellara Etnea 2018 is an intense and harmonious monocultivar oil from Etna, fruity and elegant, characterized by scents of cut grass and artichoke. The harmonious balance between bitter and spicy makes this oil particularly pleasant on the palate.



DENOMINATION: Extra Virgin Olive Oil

Production zone: Etna, north side

Cultivar: Nocellara Etnea

Harvest time: the olive harvest takes place at the beginning of veraison, when the accumulation of polyphenolic substances is at the highest level; the olives were harvested during the first decade of November.

Harvesting method: manual stripping of the olives cultivated on volcanic terrains with dry stone wall terraces.

Extraction methods: milling immediately after the harvest by means of a cold extraction system, in a continuous cycle, that carries out the malaxation step (mixing the olive paste to facilitate the separation of the oil) in a controlled atmosphere, allowing you to best preserve the aromatic components.

Analytical data: Acidity: 0.37 %; Peroxide value: 6.3 meq O₂/kg oil; Total polyphenols (caffeic acid): 272 mg/kg

Tasting notes: Nocellara Etnea 2018 is characterized by a medium fruitiness with scents of cut grass and artichoke. The harmonious balance between bitter and spicy makes this oil particularly pleasant on the palate, enhancing the notes of walnut and chestnut.

Serving suggestion: a versatile oil that excels drizzled over mushroom-based soups, roasted meats and grilled vegetables.

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.