

The Pantelleria  
Estate

# Biancolilla 2023

## Extra Virgin Olive Oil cultivar Biancolilla

*Biancolilla 2023 is a delicate and lightly fruity monocultivar oil from Pantelleria of extraordinary elegance, characterized by a lightly fruity bouquet, with scents of ribbed tomato, aromatic herbs, rosemary, and thyme. A versatile oil that excels drizzled over fish, salads and generally in delicate dressings such as a gourmet mayonnaise.*



**PRODUCTION AREA**  
Pantelleria.

**CULTIVAR**  
*Biancolilla*, a native Sicilian cultivar named after the color that the drupes become when ripe (white and lilac); it is resistant to the low rainfall that characterizes Pantelleria. According to the traditional method of pruning, the olive trees - many centenarians - are no taller than one meter high: from the trunk three or four branches radiate, creeping onto the ground so that the plant resists the windiness of the Island; the foliage expands horizontally reaching almost tens of square meters.

**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 in October.

**HARVESTING METHOD**  
Manual stripping of the olives cultivated on terraced volcanic terrains, with the pruning of the low branches towards the ground to expose the least leaf surface to the winds.

**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.

**TASTING NOTES**  
*Biancolilla 2023* has a light structure, it is delicate and of extraordinary elegance; the bouquet is characterized by a light fruitiness with scents of ribbed tomato, aromatic herbs, rosemary, and thyme.

**ARTISTIC LABELS**  
Olive cultivation in 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.

**SERVING SUGGESTION**  
A versatile oil that excels drizzled over fish, salads and generally in delicate dressings such as gourmet mayonnaise.

**ANALYTICAL DATA**  
Acidity 0.18%; Peroxide value 4.9 meqO<sub>2</sub>/kg oil; Total polyphenols (gallic acid) 198 mg/kg.



This olive oil has the SQNPI agro-environmental certification (National Integrated Production Quality System) which attests to the use of cultivation techniques that respect the environment and human health.