

The Contessa Entellina
Estate

Milleanni 2023

Extra Virgin Olive Oil

Milleanni 2023 confirms itself as olive oil with great personality and elegance, characterized by a pleasantly fruity bouquet with bitter and spicy that twine harmoniously. A versatile oil that excels drizzled over meat, fish, even delicate, and vegetable dishes.



PRODUCTION AREA

South-western Sicily, in the Valle del Belice area, in the plots located in Mazzaporro, Pandolfina and Predicatoro.

CULTIVAR

Nocellara del Belice, Biancolilla, Cerasuola and Picicuddara.

HARVEST TIME

The olive harvest takes place at the beginning of veraison when the accumulation of polyphenolic substances is at the highest level; the different cultivars were harvested in October.

HARVESTING METHOD

Olives are hand stripped or are picked with the help of mini electric harvesters.

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

Milleanni 2023 offers an intriguing bouquet, with fruity sensations of medium intensity characterized by herbaceous hints that intertwine with typical scents of artichoke and green tomato on the palate it is soft and persistent with bitter and spicy chasing each other elegantly; notes of dry fruit enhance the balance.

ARTISTIC LABELS

Olive cultivation in Sicily boasts a millenary tradition. In the landscape robust twisted trunks, centuries old and still productive, stand majestically among young olive trees. *Milleanni* was born here, among timeless scents and fragrances, while the wind plays among the foliage of one of the many female figures of Donnafugata. A woman - olive tree, a symbol of serenity and well-being.

SERVING SUGGESTION

A versatile oil that excels drizzled over meat, fish, even delicate, and vegetable dishes.

ANALYTICAL DATA

Acidity 0.18%; Peroxid value 5.3meqO₂/Kg olio; Total phenols (expressed as gallic acid equivalents) 271 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.