

The Vittoria
Estate

Tonda Iblea 2023

Extra Virgin Olive Oil cultivar Tonda Iblea

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 AREA

South-east Sicily, in the territory of Acate.

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 2023 it took place 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) and at a controlled atmosphere, allowing to best preserve the aromatic components. The olive oil produced is of particular value because it has very low acidity and a high content of polyphenols.

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.

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, a symbol of serenity and well-being.

SERVING SUGGESTION

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

ANALYTICAL DATA

Acidity: 0.15%; Peroxide value: 4.9 meqO₂/kg oil; Total polyphenols (gallic acid): 288 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.