



DONNAFUGATA

PRESS RELEASE

Donnafugata's MILLEANNI 2013

Extra virgin olive oil

A new blend and a cold extraction system of the latest generation

With the 2013 harvest **Milleanni**, the extra virgin olive oil from **Donnafugata** in Sicily, features very important novelties which are reflected in a renewed organoleptic profile of excellence.

To the "historic" blend of **Biancolilla**, **Nocellara** and **Cerasuola** – among the most important traditional cultivars of the Valle del Belice – a fourth has been added, **Pidicuddara**, autochthonous but not very widespread. A variety that gets its name from the so-called "pidicuddu", the peduncle that connects the fruit to the branch, more tenacious and difficult to remove. A peculiarity that might have limited its spread, but does not affect its organoleptic value and contribution to the blend.

A further important novelty, in **Milleanni 2013**, is given by the new processing system: the milling of the olives takes place within 24 hours of the harvesting, by means of a cold extraction system of the latest generation that carries out the malaxation step (mixing of the olive paste) in a controlled atmosphere, allowing you to keep the aromatic components of the fruit even more intact.

"Milleanni 2013 – **Antonio Rallo** of Donnafugata explains – is the result of curiosity, passion and the search for a production process that is more and more careful. We have expanded the blend, by including Pidicuddara: a kind of relic variety. We carried out "early harvesting" in mid-October to obtain a fruit with optimum lipid constituents, phenolic and volatile, and to ensure greater longevity of the oil. We have adopted the best extraction technologies to keep the aromatic components of the fruit intact. It is a Sicilian extra virgin olive oil that reflects our way of being, our lifestyle, our nutrition education. Milleanni 2013 satisfies us for its original personality."

An excellent Milleanni, that of 2013. Golden yellow with green reflections, a vegetal bouquet with hints of aromatic herbs and a fresh and pleasantly herbaceous taste, are the distinctive features of an extra virgin with great personality. Try above all on meat, fish, even the most delicate, and on vegetable dishes.

Milleanni is available, in 500ml size, in the best wine shops at an average price of 11 euros.

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