



DONNAFUGATA

PRESS RELEASE

MILLEANNI is the new extra-virgin olive oil from Donnafugata

From the constant striving for quality and attention to detail that has always distinguished Donnafugata wines now comes a new product: **Milleanni**, an extra-virgin oil blending olives from three indigenous cultivars – **Biancolilla, Nocellara del Belice, Cerasuola** – in the Belice Valley, in the heart of western Sicily.

Donnafugata (one of whose most famous wines is “Mille e Una Notte”) decided to call its new product Milleanni because olives have been grown in Sicily for thousands of years. Throughout its landscape are robust twisted trunks, centuries old and still productive, rising regally above the younger olive trees. This is the birthplace of Milleanni, amidst timeless scents and fragrances wafting on the wind tussling the fronds of a new Donnafugata icon. A woman-like olive tree symbolizing balance, harmony, serenity and well-being.

Harvesting and extraction

The trees are stripped manually and mechanically, using shakers and nets; the olives are ground and their oil cold-extracted within 24 hours from reaping.

Organoleptic notes

Milleanni has great personality and finesse, blending quite intense fruity fragrances – green olive and shadings of citrus – with vibrant scents of aromatic herbs, tomato and cardoon. It is bright green in color, with glints of gold when mature; initial taste is sweet and slightly spicy with a pleasantly pungent note. Sapid, with good density and persistence, it is harmonious, fresh and appealingly herbaceous: aftertaste has notes of almond, pine nut and citrus fruits.

Food pairings

Throughout meals. With warm or toasted bread, alone or with diced tomatoes. Perfect for enriching all Italian-style pasta and rice courses and excellent with grilled meats and fish and seafood salads. The ideal condiment for grilled vegetables and everyday salads.

Health and well-being

Lastly, a note on health because, unlike other food oils, extra-virgin olive oil mainly consists of monounsaturated fatty acids, with the right amount of fatty linoleic acid, polyphenols, vitamin E and beta carotene. The presence of these anti-oxidants makes extra-virgin olive oil especially important for our health: in fact, it has been scientifically proven that its constant use helps lower “bad” cholesterol (LDL) while raising the “good” kind (HDL), helping to prevent cardiovascular diseases and arteriosclerosis.

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