

The Etna
Estate

Nocellara Etnea 2023

Extra Virgin Olive Oil cultivar Nocellara Etnea

Nocellara Etnea 2023 is an intense and harmonious monocultivar oil from Etna, fruity and elegant, characterized by scents of cut grass and artichoke. The harmonious balance between bitter and spicy makes this oil particularly pleasant on the palate.



PRODUCTION AREA

Etna, northern slope in the municipality of Randazzo and Castiglione di Sicilia.

CULTIVAR

Nocellara Etnea, a Sicilian indigenous cultivar with an elongated shape and opaque green color with greyish reflections.

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 at the end of 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

Nocellara Etnea 2022 is characterized by a medium fruitiness with scents of cut grass and artichoke. The harmonious balance between bitter and spicy makes this oil particularly pleasant on the palate, enhancing the notes of walnut and chestnut.

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

A versatile oil that excels drizzled over mushroom-based soups, roasted meats, and grilled vegetables.

ANALYTICAL DATA

Acidity: 0.28%; Peroxide value: 5.1 meqO₂/kg oil; Total polyphenols (gallic acid): 350 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.