

Biancolilla 2025

Extra Virgin Olive Oil Cultivar Biancolilla

Biancolilla 2025 is a monovarietal extra virgin olive oil notable for its slightly fruity bouquet with notes of ribbed tomato, herbs, rosemary and thyme.

A versatile olive oil that excels on fish, in salads and more generally in delicate condiments like gourmet mayonnaises.



PRODUCTION AREA

Southwestern Sicily: olives harvested on the island of Pantelleria.

VARIETY

The olive trees are grown on terraced volcanic soils. Biancolilla is an indigenous Sicilian olive variety; it is resistant to the dry climate typical of the island of Pantelleria.

As per the traditional pruning and training method, the olive trees are just over a metre high: three to four long radial branches extend out from the trunk, brushing along the ground to safeguard the tree from the winds on the island; the foliage expands horizontally covering up to several dozen square metres.

HARVEST PERIOD

Harvest takes place at the onset of olive veraison, when the accumulation of polyphenol substances peaks; in 2025 the olives were harvested between the 8th and the 16th of October.

HARVESTING METHOD

The olives are handpicked directly from the plant.

EXTRACTION METHOD

Milling a few hours after picking via a continuous-cycle cold extraction system that carries out malaxation (mixing of the olive paste to separate the oil) in a controlled atmosphere to perfectly conserve the aromatic components of the olives.

ANALYTICAL DATA

Acidity 0.21% in oleic acid; peroxides 5.3 meq O₂/kg oil; total polyphenols 161 mg/kg in gallic acid.

TASTING NOTES

Biancolilla 2025 has a light structure; it is a delicate and particularly harmonious oil; its bouquet is notable for its slightly fruity hints with notes of ribbed tomato, herbs, rosemary and thyme.

DESIGNER LABELS

Olives have been grown in Sicily for thousands of years. The striking landscape is a tapestry of centuries-old twisted trunks that still bear fruit today interspersed with young olive trees. Donnafugata oil is produced here, among the timeless aromas and fragrances, while the wind blows through the foliage of one of the many female figures created by the company. Half woman, half olive tree, she symbolises calm and wellbeing.

SERVING SUGGESTION

A versatile oil that excels on fish, in salads and more generally in delicate condiments like gourmet mayonnaises.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

This oil has SQNPI ("Sistema di Qualità Nazionale di Produzione Integrata" - National Integrated Production Quality System) agro-environmental certification which guarantees the use of cultivation techniques that respect the environment and human health.