

Tonda Iblea 2025

Extra Virgin Olive Oil Cultivar Tonda Iblea

Tonda Iblea is a superior extra virgin olive oil produced in limited quantities; it stands out for its strong fruity aroma with clear hints of herbs, tomato leaves and artichoke; it has a distinctive balance of bitter and spicy notes, and is full-bodied, enveloping and harmonious; perfect on vegetables and meat, it is capable of elevating all Mediterranean dishes.



PRODUCTION AREA

Southeastern Sicily: olives harvested in the Estate of the Municipality of Acate.

VARIETY

Sicilian variety that takes its name from the round shape of the fruit ('tonda') and the Hyblaean Mountains in southeastern Sicily, the area where the olives originate and find their perfect growing conditions; here, this variety enjoys strong temperature variations and a generally mild climate.

HARVEST PERIOD

Harvest takes place at the onset of olive veraison, when the accumulation of polyphenol substances peaks; in 2025 it was between the 22nd of September and the 7th of October.

HARVESTING METHOD

Picked by hand and also with the help of harvesters.

EXTRACTION METHOD

Milling straight 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. The resulting oil is of exceptional quality thanks to its very low acidity and its elevated quantity of polyphenols.

ANALYTICAL DATA

Acidity 0.15% in oleic acid; peroxides 6.8 meq O₂/kg oil; polyphenols 394 mg/kg in gallic acid.



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.

TASTING NOTES

Bright green-gold in colour, it has a strong fruity aroma with clear notes of fresh herbs and tomato leaves, followed by delicate hints of artichoke and freshly mown grass.

Tonda Iblea extra virgin olive oil is equally fruity on the palate, boasting an excellent balance of bitter and spicy notes; it is full-bodied, enveloping and harmonious.

DESIGNER LABEL

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

Tonda Iblea extra virgin olive oil is excellent on meat and vegetables - boiled and grilled - and is perfect for elevating all Mediterranean dishes.