

**Packaging:**

500 ml and 250 ml in dark green glass

**Color:**

green with golden yellow reflections

**Perfume:**

medium fruity oil with green notes of rosemary, ripe tomato

**Flavor:**

balanced and enveloping, with bitter and spicy in elegant harmony. Delicate notes of rosemary and white pepper on the palate. Aftertaste of bitter almond.

**Pairings:**

the medium fruity enhances and enhances each cooked or raw dish, enrich soups and vegetables, harmoniously completes fish dishes and roasted meats

**Production area:**

Contrada Baglio Nuovo di Fugatore (Trapani) – Roccamena (Palermo)

**Altitude:**

from i 145 s.l.m.e to 400 s.l.m.

**Harvest time:**

half october to half november

**Collection Method:**

manual and differentiated by single variety

cold pressed with continuous plant. Unfiltered

**Certifications:** all phases of organic production are controlled and certified in compliance with EC Reg. 834/2007 and Reg. CE 889/2008, the company follows the USDA - NOP standards applied in the USA, CCPB verifying body of Bologna.

