

We all have a secret...

What's good in life, it's always a secret... It has always been so... General and normal things are known, but finding out secrets we discover hidden happiness.



Happiness is not the arrival point, but a lifestyle. What is essential is invisible to the eyes. It is there, but sometimes you can't see it.

What results from the olives pressing is a unique ingredient, which thanks to its aromas, nuances of flavour and remarkable properties adds a strong character, adapts to all kinds of gastronomic variety, both traditional and innovative ones. The selection of raw materials is fundamental and is the basis of the success of a good dish; it should enhance the typical territory flavour, through a thousand shades of taste and fragrance.

**The Extra Virgin Oil is one of the Quintessential Ingredients of Italian Cuisine : its complexity must be fully perceived.**

The cuisine is an artistic path in the history of food ; it is an anthropological adventure that consists in experiencing various flavours. Cuisine is scientific consciousness about the quality of raw materials and about their production. It is physiology, psychology and philology of taste. It is intuition and creative rewriting of art of eating and living well. It is genius and discipline, technique, passion and love. Love for guests and for ourselves. Love for tasting. It is an intimately Mediterranean cuisine enriched of flavours, smells and colors that peep in the different courses. At the end of this extraordinary journey, we would affirm : « Cooking means revealing every time your secrets in a dish. The secret ingredient is us. »



**Secret**

**After one drop, I talked about you  
She did not keep the secret...  
Now the rain repeats your name.**



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**secret**  
EXTRA VIRGIN OLIVE OIL



**LIMITED  
EDITION**

Secret is represented by a feminine figure : a Mother Nature who comes out from the branches of an olive tree, which offers as a gift the symbol of Embrace , the universal hug which welcomes wellness and new lifestyles. She's accompanied by some natural elements as flowers, butterflies, bees reflecting the biodiversity and which presence is a sign of a well-functioning ecosystem necessary for the environmental health. A transparent glass bottle decorated by a refined black&gold silkscreen to enhance the real essence of a precious liquid. Its light is symbol of life.

Einsten once stated : «Look deep into nature, and then you will understand everything better. ». Mother Nature is our role model, our mentor and provider of food and health, which are nourishment for our bodies to achieve physical, emotional and spiritual well-being. Our deeper and more inspiring teacher, always ready to reveal us her secrets and her lessons. Through wisdom, she cares for us and our Planet.

**Secret is a blend of ancient sicilian cultivar from olives of centuries-old trees, which overlook on the Mediterrean Sea and have always enjoyed hardened climate.**



. It is a premium oil of incredible personality and elegance, characterized by a pleasantly fruity bouquet, and a perusasive and appealing taste with bitter and spicy chasing each other harmoniously. Only a few precious drops to grant a classy touch to your dishes.

It is certified as PGI SICILY, which defines products standing out for their peculiarities related to a specific territory and complying with a production specification by which the "historical" origin is proven. It is a zero-residue oil free from any chemical treatment or pesticide dangerous for health. It is certified as eco-sustainable product with the Certification Mark « Friend of the Earth »

♥ **Production area and territory:** Along the Western Sicily coastline, between the cities of Castelvetro and Campobello, and between the Selinunte Archaeological Park and the Cusa Quarries, we can admire beaches of fine sand and a hinterland rich in archaeological beauty, olive groves, vineyards, wildlife reserves. All this makes Sicily a Paradise of an unaltered magnificence, shining thanks to its vivid colours. It is a place rich of both biological and agricultural eco natural systems, where since ancient times the secular olive tree is a symbol of intellectual power, fertility and vital energy because of its longevity.

📅 **Olive harvest period:** Harvest takes place at the beginning of olives ripening, during the third decade of October, when there is the maximum accumulation of polyphenolic substances.

👤 **Olive harvest method:** The harvest is done by hand directly from the plant (manual grazing), using boxes of 20 kg.

💧 **Extraction methods:** What follows immediately after the harvest, is the olive milling using a cold, continuous-cycle, two-stage extraction system without the addition of water. The kneading stage (mixing of the olive paste in order to separate it from the oil) takes place at a controlled temperature, ensuring a perfect aroma preservation.

▼ **Filtrazione e Conservazione:** l'olio viene filtrato e conservato in silos sotto azoto in ambiente termo condizionato e infine confezionato accuratamente a mano in bottiglie numerate con tappo antirabbocco, salvagoccia e versatore, sigillate, e racchiuse in un astuccio in soft-touch con elementi naturali preziosi da una stampa in oro.

☰ **Analytical data:** acidity 0,13% (oleic acid) ; peroxides 4/5 meq. O2/Kg (expressed as oxygen) ; total polyphenols 600/800 mg/Kg (caffeic acid).

📍 **Tasting notes:** Secret offers an intriguing bouquet, with a medium/ intense fruity flavor characterized by herbaceous scents, intertwined with the typical scents of artichoke, green tomato and field vegetables. An enveloping and persisting taste where bitter and spicy chase each other elegantly ; hints of aromatic herbs enhance flavors harmony. It will be your Secret ingredient in cooking.

✔ **Uso consigliato:** perfect to enhance meat dishes with grilled vegetables. It can also be used raw on legume soups or to season blue fish and vegetable dishes. It goes well with aged cheeses and it is ideal on ragù.

## Archeological Park of Selinunte and Cave di Cusa



The Archeological Park of Selinunte is one of the biggest and most famous archeological parks in the world, with its 270 hectares in Selinunte and 60 more in Cave di Cusa. Within it there are impressive templar buildings. If you are ever lucky enough to visit this incredible place, you will see how fascinating the historic and mythical atmosphere is. In 409 b.C. it was razed to the ground by Carthaginians and never rebuilt. However, its greatness seems intact as if the ruins, the collapsed columns, the blocks of the

walls scattered disorderly on the ground, the open-air temples had always been imperturbable and solemn. About ten kilometers away, you will be in front of Cave di Cusa, a 150 years old stone quarry made of massive tuffaceous blocks. Quarries where abruptly abandoned after the invasion by Carthaginian army in 409 b.C. Remains were left there and Cave stay intact from that moment.

