
Sortino
Organic agricultural holding
Giuseppe Sortino srls
www.oliosortino.com

THE COMPANY

Our family has been producing olive oil and agricultural products for 3 generations and family is still at the heart of the business. The agricultural holding Giuseppe Sortino srls was founded in 2014 after the purchase of olive groves in Lisciandrini, a small village located in the hills of the city of Trapani. The farm is made of over 6000 olive trees of only native Italian varieties, which are predominantly grown following organic methods. Due to the altitude of our land, about 350 meters above sea level, the use of a cover crop underneath the tree canopy and the limited use of machinery, we obtain a good harvest without the need for irrigation.

Since the 2020/2021 harvest, our company has installed a state-of-the-art cold press oil extraction machine for our exclusive use. This way we grind the harvest the very same day.

The respect for nature is a core value of the company. Thanks to the presence of a very modern photovoltaic system, we process olives with the help of the sun. The pulp, stone and process water are then reused as natural and organic fertilizer for the soils. It is a 100% circular agriculture. Creating a agricultural supply chain completely carbon neutral, green, and eco-sustainable is part of our DNA.

OUR OLIVE GROVE

Our company has been moving towards organic practices since 2014. We grow our olives paying the utmost attention to the biodiversity of the soils. We use natural herbs (Acetosella, Milk Thistle, Hedysarum coronarium, Brassica Fruticulosa etc...) and pruning twigs produced to keep the percentage of organic substance in the soil high. An agronomic choice that gives our soils an absolutely unique flavor of Sicily.
During spring-summer we spray the plants with natural boron-based products and take care of the harvesting and pruning wounds with copper-based products.
Finally, we let our bees promote pollination while the trees are blossoming in spring.

THE HARVEST

Olive harvesting is certainly the most important phase of the production process.
We usually start work in the beginning of October and then slowly continue until the first half of December. Though, harvest time depends on the weather conditions throughout the summer and the first rains of September.
The entire picking phase is carried out entirely by hand with only the help of manual electrical tools. A slow and tiring process compared to mechanical harvesting with tractors. However, this allows us to keep the root system of our olive trees unchanged over time, with minimal damage to the crown and with a limited use of fossil fuels.
The leaves that fall during harvesting become our first natural fertilizer.

MILLING

Field to oil mill is a short step.

The secret of our high-quality production resides in the two-phase continuous-cycle milling installation from LDF, situated only a few hundred meters from our main field.
Our artisan company has embraced a local farm to table philosophy, with a tailor-made system that adjusts according to our needs. This has provided us with the technological tool to transform the fruit of our work into a unique, rich product ready to be consumed immediately after milling.

The entire continuous milling cycle follows a completely cold working process with a pressure temperature constantly controlled electronically.

The innovation of the extraction process is mainly linked to the absence of a final separator. The oil cream we obtain, is ready to be sold in a few hours for slow natural decanting inside tanks, without further mechanical and thermal stress.
If requested by the customer, subsequently, we can also mechanically filter the product using natural cardboard filters.

OUR OLIVE OIL

The quality of our olive oil starts from good agricultural practices in the field.
The native varieties typical of Sicily and the PDO (Protected Designation of Origin) hills of Trapani that we grow on our farm, such as Cerasuola, Nocellara and Biancolilla, are blended with smaller fractions of other Italian varieties such as Ottobratica, Coratina, Giarraffa. A blend of olives that gives our oil a unique flavor that cannot be compared to monovarietal cultivations. The taste of our olive oil varies every year in relation to the different percentages of olives within the product.

Our 100% certified organic production has additional certifications of origin such as *Valli Trapanesi PDO* (Protected Designation of Origin) and *Sicilia PGI* (Protected Geographical Indication).

The production of conventional Extra Virgin Olive Oil follows the same production processes as organic oil. Organic and certified productions are packaged on request in very limited quantities.
We kindly ask to pre-order our organic olive oil by September 30th before the olives are harvested if you wish to purchase our certified product lines.
Our 100% Made in Italy extra virgin olive oil line, on the other hand, is always available while stocks last.

I marchi di certificazione DOP IGP	OLIVE OIL SORTINO RESERVE
Bouquet	Medium fruity
Taste	Medium with a delicate hint of bitterness and piquancy and notes of fresh grass, artichoke and green tomato
Apparence and color	Green with golden yellow highlights
Food pairing	Perfect to drizzle over soups, fish dishes and fresh vegetables
Cultivars	Cerasuola trapanese – Nocellara del Belice and fractions of other Italian varieties
Harvest	Electric beaters and hand picking
Extraction	Cold continuous cycle at our oil mill
Storage	1000 litre IBC tanks
Olive harvest period	October
Origin	Organic olives - Olive groves in Lisciandrini in the municipality of Castellammare del golfo (Trapani)
Best before date	18 months from bottling

OLIVE OIL SORTINO RESERVE

ORGANIC EXTRA VIRGIN OLIVE OIL 100% ITALIAN	FORMAT
Luxury glass bottle	250 ML
	500 ML
Hand painted ceramic bottle	250 ML
	500 ML

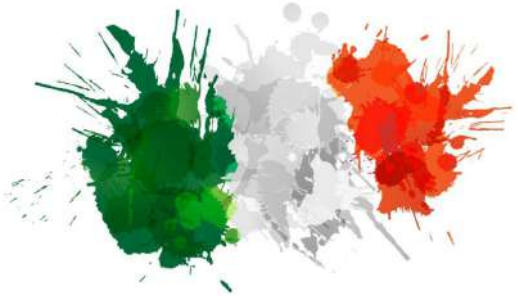
EXTRA VIRGIN OLIVE OIL 100% ITALIAN	BOTTLE FORMAT
Luxury glass range	100 ML
	250 ML
	500 ML
	750 ML
	1 L
Metal tin range	100 ML
	250 ML
	500 ML
	750 ML
	1 l
	2 L
	3 L
	5 L
	10 L
	25 L
Handpainted ceramic range	100 ML
	250 ML
	500 ML

OLIO SORTINO 100% MADE IN ITALY

Linea Bio Evo 100% Italiano

Linea Bio Evo 100% Italiano 250 Ml Metal tin Black Gold Silver White

5 €
Min. ord.



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Linea Bio Evo 100% Italiano 250 / 500 Ml Hand Painted Ceramic

8 € - 250 ML
12 € - 500 ML

250 ML

Sortino

100 % MADE IN ITALY

VEGAN 100%

U614
IT BIO 005
AGRICOLTURA ITALIA

OLIO EXTRAVERGINE D'OLIVA 100% ITALIANO
EXTRA VIRGIN OLIVE OIL 100% MADE IN ITALY

BLEND WITH ITALIAN OLIVES
NOCELLARA DEL BELICE & BIANCOLILLA

Filtered or not filtered on request

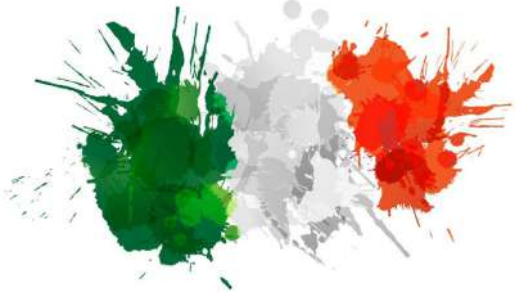
Linea Bio
100%
Italiano
1 L
Metal tin

10€
Min. ord.

Filtered or not filtered on request

Linea Bio
100%
Italiano
3 L
Metal tin

28€
Min. ord.



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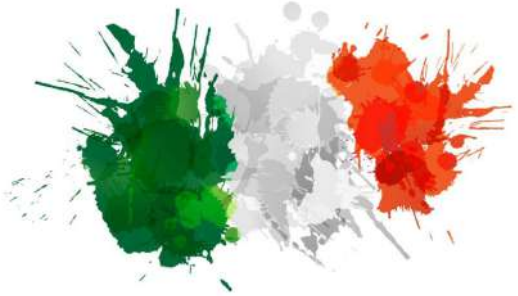
Linea Bio
100%
Italiano
5 L
Metal tin

45€



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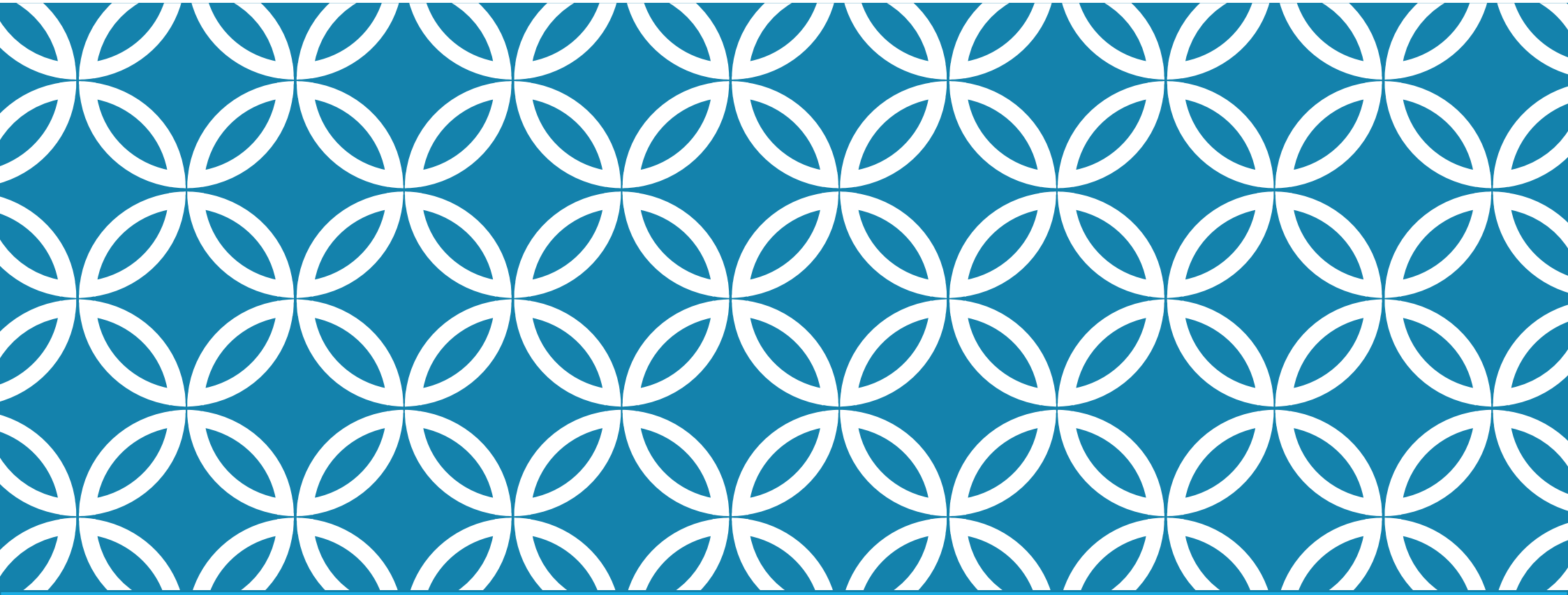
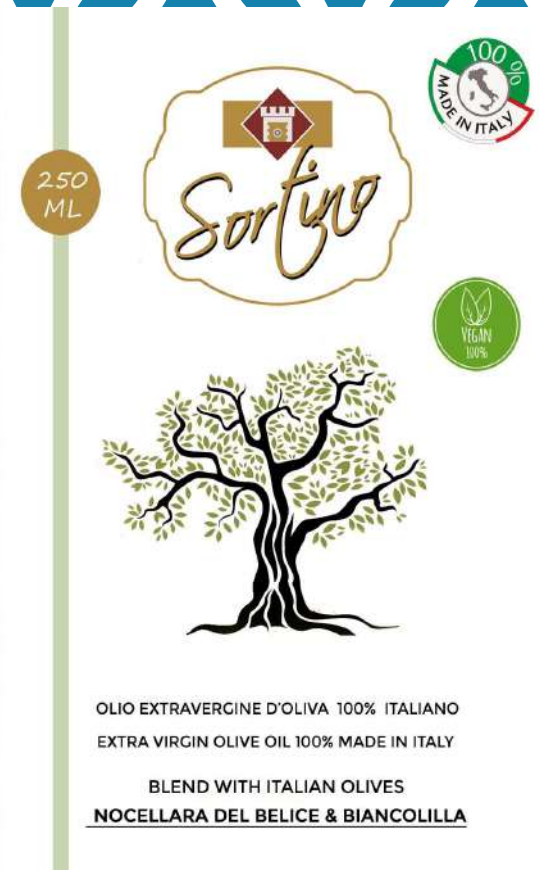
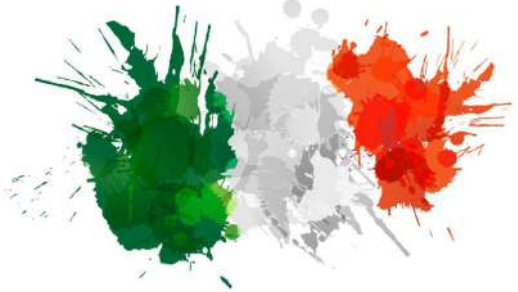


Linea Evo 100% Italiano

Linea Evo
100%
Italiano
250 Ml
Metal tin
Black
Gold
Silver
White



4 €
Min. ord.



Filtered or not filtered on request

Linea Evo
100%
Italiano
500 Ml
Metal tin
Black
Gold
Silver
White

500 ML

Sortino

100 % MADE IN ITALY

VEGAN 100%

OLIO EXTRAVERGINE D'OLIVA 100% ITALIANO

EXTRA VIRGIN OLIVE OIL 100% MADE IN ITALY

BLEND WITH ITALIAN OLIVES
NOCELLARA DEL BELICE & BIANCOLILLA

OLIOSORTINO.COM

Extra Virgin Olive Oil

Nutrition Facts

Serving Size 1 tablespoon (14ml)

Amount Per Serving	
Calories 120	Calories from Fat 120
	% Daily Values*
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 10g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	0%

* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

OLIO DI OLIVA 100 % MADE IN ITALY
DI CATEGORIA SUPERIORE
OTTENUTO DIRETTAMENTE DALLE OLIVE
E UNICAMENTE MEDIANTE
PROCEDIMENTI MECCANICI
CONSERVARE IN LUOGO ASCIUTTO E
LONTANO DA FONTI DI CALORE.
KEEP IN A DRY PLACE FAR AWAY
FROM HEAT SOURCE

PRODUTTORE / PRODUCER :
AZ. AGR. GIUSEPPE SORTINO SRLS
VIA AVELLINO 15 - 91016 - ERICE - TP

STAB. DI CONF. / PACKED IN:
VIA CALATAFIMI 30 - 91012 -
BUSETO PALIZZOLO - TRAPANI

5 €
Min. ord.

Filtered or not filtered on request

Linea Evo
100%
Italiano
500 Ml
Metal tin
Black
Gold
Silver
White

500 ML

Sortino

100 % MADE IN ITALY

VEGAN 100%

OLIO EXTRAVERGINE D'OLIVA 100% ITALIANO

EXTRA VIRGIN OLIVE OIL 100% MADE IN ITALY

BLEND WITH ITALIAN OLIVES
NOCELLARA DEL BELICE & BIANCOLILLA

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E UNICAMENTE MEDIANTE
PROCEDIMENTI MECCANICI
CONSERVARE IN LUOGO ASCIUTTO E
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KEEP IN A DRY PLACE FAR AWAY
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STAB. DI CONF. / PACKED IN:
VIA CALATAFIMI 30 - 91012 -
BUSETO PALIZZOLO - TRAPANI

5 €
Min. ord.

Filtered or not filtered on request

Linea Evo
100%
Italiano
500 Ml
Metal tin
Black
Silver
White

750 ML

Sortino

100 % MADE IN ITALY

VEGAN 100%

OLIO EXTRAVERGINE D'OLIVA 100% ITALIANO

EXTRA VIRGIN OLIVE OIL 100% MADE IN ITALY

BLEND WITH ITALIAN OLIVES

NOCELLARA DEL BELICE & BIANCOLILLA

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Extra Virgin Olive Oil

Nutrition Facts

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Amount Per Serving	
Calories 120	Calories from Fat 120
	% Daily Values*
Total Fat 14g	**22%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 10g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 0g	**0%**

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OLIO DI OLIVA 100 % MADE IN ITALY
DI CATEGORIA SUPERIORE
OTTENUTO DIRETTAMENTE DALLE OLIVE
E UNICAMENTE MEDIANTE
PROCEDIMENTI MECCANICI
CONSERVARE IN LUOGO ASCIUTTO E
LONTANO DA FONTI DI CALORE.
KEEP IN A DRY PLACE FAR AWAY
FROM HEAT SOURCE

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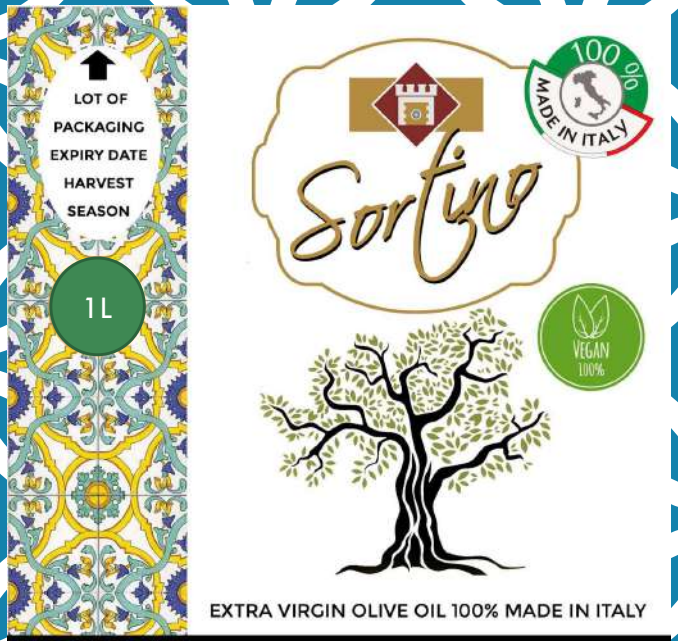
VIA AVELLINO 15 - 91016 - ERICE - TP

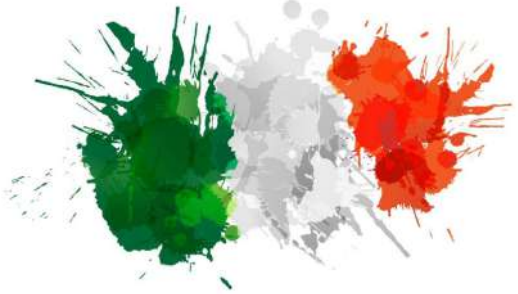
STAB. DI CONF. / PACKED IN:
VIA CALATAFIMI 30 - 91012 -
BUSETO PALIZZOLO - TRAPANI

8 €
Min. ord.

Linea Evo
100%
Italiano
1 L
Metal tin



9€



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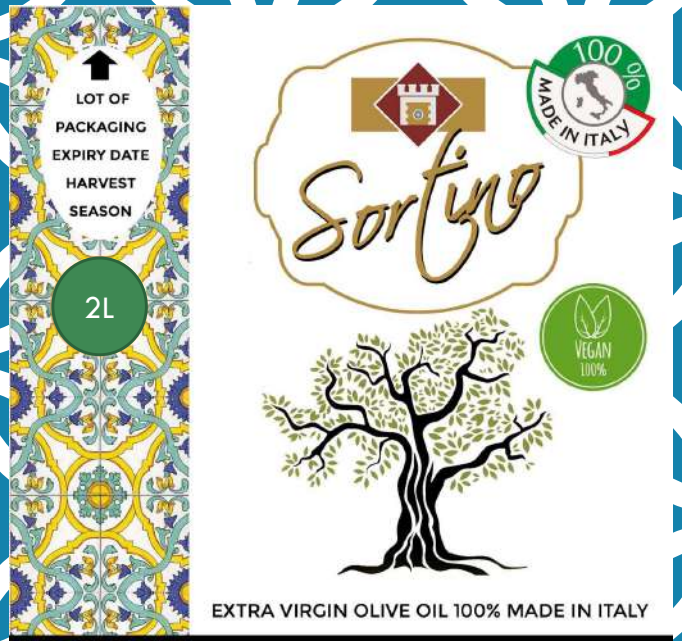
Linea Evo
100%
Italiano
2 L
Metal tin



18€
Min. ord.

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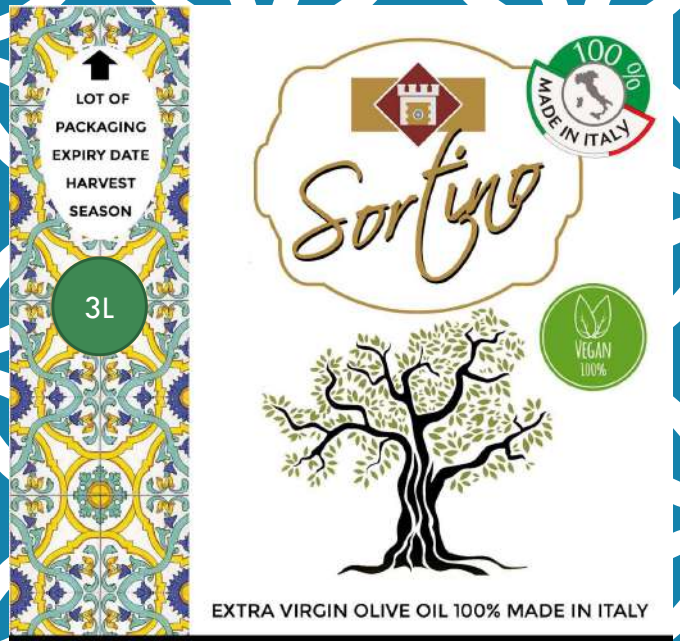
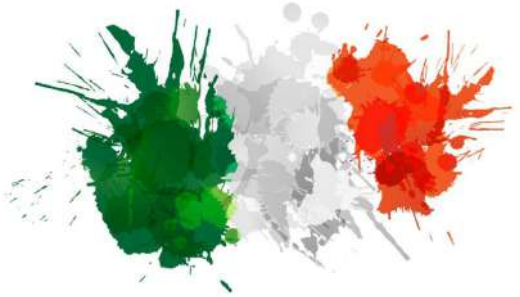
Linea Evo
100%
Italiano
3 L
Metal tin



25€
Min. ord.



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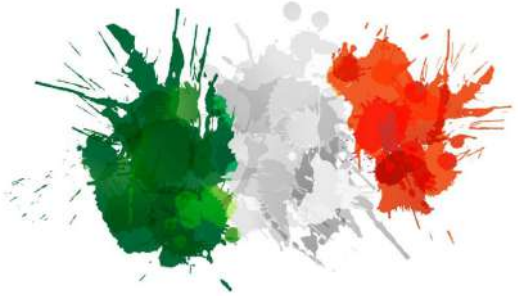
Linea Evo
100%
Italiano
5 L
Metal tin

40€



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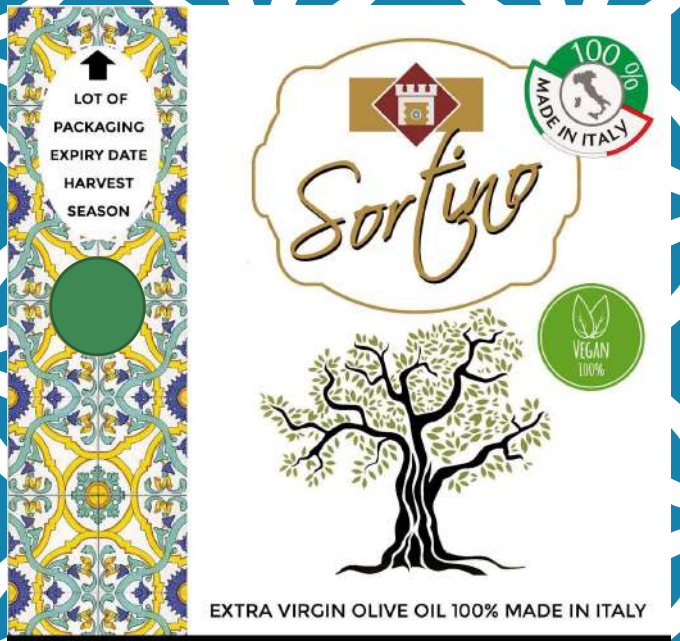
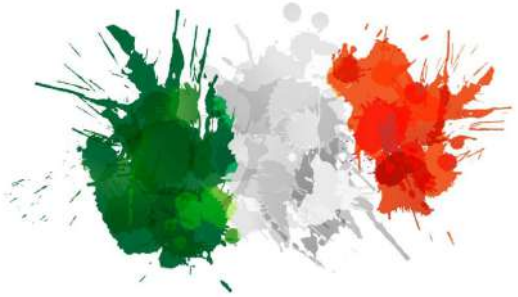
Linea Evo
100%
Italiano
3/5/10
Pet



24€ – 3 L
39€ – 5 L
78€ – 10 L
Min. ord.



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EXPERIENCES

We convey our passion and love for the land to many international customers every year. It is the perfect moment to enjoy our olive oil combined with traditional dishes of the Sicilian cuisine.

OUR BEES AND HONEY

Our company apiary produces every spring delicious Sicilian wildflower honey.

The bees assist in the pollination of the olive trees that are normally pollinated by the wind. The honey you will find in the jar is how it came out of the hive: made from wildflowers, pure, unblended and untreated to naturally sweeten your preparations.

THE SUMMER GARDEN

In summer, our farm also produces tomato sauce, dried tomato, hand-picked and prepared oregano and chilli.

Sortino

Agricultural holding
Giuseppe Sortino srls
VAT n. 02538600814

Registered office in:
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TP, Sicily

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Buseto Palizzolo, Trapani,
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