



**OLIO
EXTRA
VERGINE
D'OLIVA**

OUR OILS



PRIMALUCE

Primaluce is the first superior category extra-virgin olive oil produced every year by Oleificio MALLIA. Mainly obtained from Biancolilla olives carefully harvested in october, and from a cold press process done within 5 hours from the harvest. Appearing golden yellow with vivid green reflections, Primaluce is characterised by an intense and persistent fragrance with marked notes of green tomato, artichoke and fresh-cut grass aroma. It tastes delicate on the palate, with a pleasantly bitter and spicy note. The best way to savour it is by associating it with every kind of white meat, salad and fish.



OLIVE OIL OF SUPERIOR CATEGORY OBTAINED DIRECTLY FORM ITALIAN AND ONLY BY MECHANICAL PROCEEDINGS.

Average Nutrition Facts for 100 ml

Energy	(kcal): 899
Energy	(kJ): 3762
Fat (g):	99,9
of which saturated (g):	14,46
Carbohydrates (g):	0
Sugar (g):	0
Protein (g):	0
Salt (g):	0



COLD EXTRACTION



Available in bottles from: 0,10 L | 0,25 L | 0,50 L | 0,75 L
Available in tin packages from: 1 L | 3 L | 5 L
Available in cylindrical tin packages from: 0,25 L | 0,50 L





CHIARALUCE

Best expression of its homeland, Chiaraluce is a special extra-virgin olive oil. Characterised by its unmistakable and marked Mediterranean taste lent from its two special varieties of olives: Verdesca and Moresca. Verdesca gives it an intense and fruity aroma, bitter on average and light spicy. Moresca donates to this extra-virgin olive oil a light sweetness and a pleasant aftertaste of artichoke. Vivid green with golden reflections, Chiaraluce is characterised by an herbaceous smell, average fruity with a green tomato notes taste, and a light spicy sensation at the end. Considering its particular balanced taste, it could easily be used on many recipes, including legumes, soups, salads and any kind of meats.



OLIVE OIL OF SUPERIOR CATEGORY OBTAINED DIRECTLY FROM ITALIAN AND ONLY BY MECHANICAL PROCEEDINGS.

Average Nutrition Facts for 100 ml

Energy	(kcal): 899
Energy	(kJ): 3762
Fat (g):	99,9
of which saturated (g):	14,46
Carbohydrates (g):	0
Sugar (g):	0
Protein (g):	0
Salt (g):	0



COLD EXTRACTION



Available in bottles from: 0,10 L | 0,25 L | 0,50 L | 0,75 L
Available in tin packages from: 1 L | 3 L | 5 L
Available in cylindrical tin packages from: 0,25 L | 0,50 L





BELLANTONIO

Bellantonio is an extra-virgin olive oil with a strong and intense character. At its first taste, the bitter sensation prevails on the spicy one, which is characterised by an olfactory predominance rare to find in other mono-varietes olive oils. Scents of artichoke, green tomato, almond and fresh-cut grass are really delicates. Its colour is an opaque emerald green which prevails for a long time considering the amount of phenolic substances. Because of its pronounced fluidity, Bellantonio is great to use on salads and cold dishes; a drizzle of this great olive oil is enough to enrich every kind of meat dishes, mixed grills, vegetables and soups.



OLIVE OIL OF SUPERIOR CATEGORY OBTAINED DIRECTLY FORM ITALIAN AND ONLY BY MECHANICAL PROCEEDINGS.

Average Nutrition Facts for 100 ml

Energy	(kcal): 899
Energy	(kJ): 3762
Fat (g):	99,9
of which saturated (g):	14,46
Carbohydrates (g):	0
Sugar (g):	0
Protein (g):	0
Salt (g):	0



COLD EXTRACTION



Available in bottles from: 0,10 L | 0,25 L | 0,50 L | 0,75 L
Available in tin packages from: 1 L | 3 L | 5 L
Available in cylindrical tin packages from: 0,25 L | 0,50 L





INCANTO BIO

The extra virgin olive oil Incanto Bio expresses at the best the essence of our territory, result of a carefully production in biological scheme of two particular varieties of olives: Verde and Moresca. It origins from a refined and balanced blend with marked Mediterranean notes. Incanto Bio has a strong fruity taste, intense, persistent, bitter on average, lightly spicy, with green notes of artichoke and a delicate sweetness on the palate. Its colour is vivid green with golden shades, while, on the nose, it donates herbaceous notes. In culinary use, because of its particular balance it perfectly matches with any kind of dishes, including legumes, soups, red or white meats and salads.



OLIVE OIL OF SUPERIOR CATEGORY OBTAINED DIRECTLY FORM ITALIAN AND ONLY BY MECHANICAL PROCEEDINGS.

Average Nutrition Facts for 100 ml

Energy	(kcal): 899
Energy	(kJ): 3762
Fat (g):	99,9
of which saturated (g):	14,46
Carbohydrates (g):	0
Sugar (g):	0
Protein (g):	0
Salt (g):	0



COLD EXTRACTION

ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAFT
Operatore controllato N. D2023



IT BIO 006
Agricoltura Italia



Available in bottle from: 0,50 L
Available in tin packages from: 1 L | 3 L | 5 L



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