



SICILIA
INDICAZIONE
GEOGRAFICA
PROTETTA

AZIENDA SOTTOPOSTA
A CONTROLLO DA PARTE
DEL MIPAAF



tunnaliva
oleicoltori
siciliani



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**italian
extra-virgin
olive oil**

MONOCULTIVAR
NOCELLARA DEL BELICE

IGP Sicilia



FAMILY-RUN FARM

We are a small family-run Sicilian farm specialized in the cultivation of olive trees of the *Nocellara del Belice* variety, appreciated for its peculiarity.

Our olive groves are located in the Belice Valley, an area in the South-West of Sicily.

“TUNNALIVA” PROJECT OUR VALUES

Tunnaliva project was born with the idea of giving our EVO oil its own uniqueness. Starting from the choice of the name, it wants to be a tribute to the *Nocellara del Belice*, commonly called *aliva tunna* that in Sicilian dialect means **round olive** because of its typical rounded shape.

The treatments we do during the year on the olive trees are shared and available on our website and on social channels so that everyone can follow the growth and maturation of the olives from flowering to harvest.

We are committed to promoting initiatives to raise awareness of respect for agriculture and its laws in order to promote its central role in society.



“TUNNALIVA” EVO OIL

IT IS AN EXTRA-VIRGIN OLIVE OIL MADE 100% FROM OLIVES BELONGING TO THE **NOCELLARA DEL BELICE** VARIETY, AMONG THE MOST APPRECIATED AND RENOWNED CULTIVARS IN SICILY.

SUPERIOR QUALITY

Our EVO oil has a very low acidity and peroxide content, it is genuine because it comes only from our olive groves and will amaze you with its strong character and intense flavor.

HOW TO USE IT?

Ideal for dressing any type of mixed salads, boiled vegetables, lentils or beans soups, raw fish, to enhance the flavors without covering them. In cooking, it is excellent to prepare seasonings and roasts.

CERTIFIED

It is certified “IGP SICILIA”, a protected geographical indication recognized in 2016 by the European Union concerning extra-virgin olive oils produced with olives harvested in the Sicilian area and complying with the rules imposed by the relevant Regulations. This is a proof of quality and traceability of our EVO oil.

