



SICILIAN BIO EXTRA VIRGIN OLIVE OIL

CALUA

The quality of Sicilian
Organic Extra Virgin
Olive Oil in your dishes.



LA CASA ROSA
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The La Casa Rosa Agricultural Company was born from the passion of Nicolò, founder of the Sorrentino family, who has been looking after his olive grove for over forty years by taking care of every single tree .

The desire is to make known the goodness of its production of extra virgin olive oil beyond local borders.

The estate extends for about thirty hectares in the Siculiana countryside in the province of Agrigento in the Calua district in front of the Torre Salsa nature reserve . In the olive grove there are 1,549 over ten-year plants with varieties of Coratina , Biancolilla , Nocellara del Belice , Giarratana and Cerasuola . Our olives , cold pressed, produce both a "pure" oil and a " Blend ". The phases of cultivation, harvesting, milling, storage and bottling of the oil are all carried out strictly following the standards dictated by Community legislation on organic production.

Our mission to take care of the consumer

The agricultural company has obtained the certification of organic conformity for the production of extra virgin olive oil Code OdC IT-BIO004, Justification Document n.19-17088, Progressive certificate n.0002.

Calua Bio Extra Virgin Olive Oil BLEND



Calua Blend is born from the union of the varieties coratina, biancolilla and nocellara del belice with a small percentage of giarratarata and cerasuola. N Today, through the union of selected and different qualities of olives, it has come to life to a blend of extra virgin olive oil extracts that takes the name of Calua Blend. Calua Blend aims at the production of new flavors and new aromas, through the wise choice of different types of olives that are mixed together with precise techniques, giving life to a final product that can enrich the sensory experience of the consumer.

Calua Bio Extra Virgin Olive Oil CORATINA

A strong, powerful and true oil, intense green with golden hues. N Its peculiarity è that it contains three times the antioxidant polyphenols of any other oil. NFrom the yellow-green color, to the smell it presents itself with a medium fruity, very bitter and spicy. Upon tasting, notes of dill, fennel, artichoke, pepper, hay and almond are found. Impressive closes tastefully, spicy and with long resistance of vegetable tones. Coratina olive should be tasted and appreciated for the flavors and scents it releases, unique and unmistakable. There are many foods that go well with this oil with an important and decisive taste. In the kitchen they recommend it for dressing vegetables and meat grilled, porcini mushrooms, but also for mixed legume soups, salad tomatoes and in particular for seasonal cheeses. The Coratina oil also boasts the highest level of oleic acid which contrasts bad cholesterol .



Calua Biancolilla - Organic Extra Virgin Olive Oil 0.75 ml tin



Biancolilla is one of the oldest varieties among those present in Italian olive groves. Uncovered among the Sicilian indigenous cultivar, the Biancolilla olive is very appreciated for its great productivity and for its remarkable rusticity. The name is linked to the ripening process of the olives which during this phase change from the typical green color of the unripe fruit to a shade of red tending to purplish. Through the pressing of the olives, a oil that reminds us of the typical flavors of Sicilian food production. The Biancolilla has a green or straw yellow color with vaguely golden hues, this aromatic and slightly spicy oil is characterized by a light fruity, in which the fragrances of almond, tomato and artichoke combined with fresh grass and green olive flavors.

