

CRISOLIA

THE ALCHEMY OF GOLDEN OLIVE OIL





THE ESTATE: CRISOLIA

*A legacy of light in the
heart of Noto*

Located in the golden lands of Noto, a UNESCO World Heritage site, Crisolia Farm represents a unique ecosystem where Baroque heritage meets the purity of Sicilian soil. Crisolia is more than an agricultural company-it is a stewardship project where nature and advanced farming practices work in harmony.



5 - Acre Olive Grove

Production is concentrated within a carefully selected 12.3-acre estate (5 hectares). This scale ensures meticulous, tailored care for each tree, allowing precise monitoring of fruit health and ripening.

Certified Organic & Regenerative Agriculture

Fully certified organic operations where each olive tree is cultivated as part of a balanced Mediterranean ecosystem.



Precision Irrigation (SMART - DROP SYSTEM)

A computerized drip irrigation system ensures precise water management, reduces waste, and supports optimal fruit development.



Circular Water System (ZERO - WASTE WATER)

A proprietary water recycling system **purifies and reuses water, preserving** local aquifers and maintaining environmental balance.



THE VISION

Vittorio Garofalo



A modern custodian of tradition

Crisolia was founded by Vittorio Garofalo, who combines the heritage of an ancient land with a forward-looking agricultural vision. The name Crisolia, from the Greek Chrysos (gold) and Elaia (olive), reflects a clear mission: to capture the essence of the Sicilian sun in a premium product.



THE PRODUCT: CRISOLIA EXTRA VIRGIN OLIVE OIL

A PREMIUM SENSORY EXPERIENCE

Crisolia olive oil is designed for high-end markets, offering both exceptional quality and strong commercial positioning.

Premium Blend

The Purple Line (a balanced blend of Tonda Iblea, Nocellara del Belice, and Biancolilla) and the Green Line (crafted from Moresca and Verdesca) create a complex profile with green tomato and fresh-cut grass notes, finishing with a refined peppery sensation—an indicator of high polyphenol content. Crisolia reflects a clear mission: to capture the essence of the Sicilian sun in a premium product.

Rapid “Hyper-Cold” Milling

Olives are processed within hours of harvest to preserve freshness and prevent oxidation.

Cold Extraction

Extraction occurs strictly below 80°F (27°C), preserving nutrients aromas, and purity.



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AESTHETICS & DESIGN



The Crisolia Purple Line is an extra virgin olive oil featuring a masterfully balanced blend of Tonda Iblea, Nocellara del Belice, and Biancolilla olives. Both the 250 mL (8.5 fl oz) and 500 mL (16.9 fl oz) formats are designed for premium positioning. The dark glass shields the oil from light, while the embossed label captures the essence of Sicilian Baroque aesthetics, ensuring an outstanding impact on the shelf.



CRISOLIA

SIMPLE
QUALITY



The Crisolia Green Line is an extra virgin olive oil featuring a masterfully balanced blend of Moresca and Verdesse olives. Both the 250 mL (8.5 fl oz) and 500 mL (16.9 fl oz) formats are designed for premium positioning. The dark glass shields the oil from light, while the embossed label captures the essence of Sicilian Baroque aesthetics, ensuring an outstanding impact on the shelf.



QUALITY & GUARANTEES



Limited Production

Small-batch production ensures exclusivity and consistency.



Sustainable Farming

Organic practices combined with a zero-waste water system.



Certified Quality

- European Organic Certification
- Lab-tested for low acidity and high polyphenols
- Full traceability from harvest to bottling



TECHNICAL DATA SHEET

Crisolia Extra Virgin Olive Oil -
Limited Edition 2024/2025 Harvest

CATEGORY

Extra Virgin Olive Oil (Superior)

ORIGIN

100% Noto, Sicily (Italy)

CULTIVARS

Green line: Moresca e Verdesa
Purple line: Tonda Iblea nocellara
del Belice e bianco lilla.

OLIVE GROVE SIZE

12.3 acres

FARMING METHOD

Certified Organic,
Regenerative Agriculture

IRRIGATION

Smart-Drop precision drip
system

WATER SYSTEM

Zero-impact recycling system



EXTRACTION PROCESS

HARVEST PERIOD:

October-November (early harvest for high polyphenols)

HARVEST METHOD:

Manual and assisted

MILLING TIME:

Within 4-6 hours

EXTRACTION:

Continuous cold process (<80°F / 27°C)

FILTRATION:

Natural filtration to remove impurities

ANALYTICAL VALUES

FREE ACIDITY:

< 0.18%

PEROXIDE VALUE:

< 6 mEq O₂/kg

TOTAL POLYPHENOLS:

> 500 mg/kg

OLEIC ACID:

72.5%



ORGANOLEPTIC PROFILE

HARVEST PERIOD:

October-November (early harvest for high polyphenols)

HARVEST METHOD:

Manual and assisted

MILLING TIME:

Within 4-6 hours

EXTRACTION:

Continuous cold process (<80°F / 27°C)

FILTRATION:

Natural filtration to remove impurities

LOGISTICS & STORAGE

FORMAT:

500 mL (16.9 fl oz) dark glass bottle

CLOSURE:

Screw cap with anti-drip system

STORAGE:

Store in a cool, dry place (54-64°F / 12-18°C), away from direct light

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