



**EXTRA VIRGIN
OLIVE OIL**



ASSULI
— Baglio —

EXTRA VIRGIN OLIVE OIL



Extra Virgin Olive Oil Assuli is an extraordinary combination of three traditional cultivars, Nocellara del Belice, Cerasuola and Biancolilla. An oil that, thanks to the extreme care during harvesting and pressing, guarantees a lasting cleanliness in color and taste. It perfectly enriches first courses of shellfish, raw fish, marinated sea bass, roasted fish, white meat and goat cheeses.

Color: Bright light green

Cultivar: Nocellara del Belice, Cerasuola and Biancolilla

Production area: Mazara del Vallo (TP), North-western Sicily (Italy)

Soil type: Medium texture soil rich of stones and pebbles with a good mineral endowment

Altitude: 100/150 meters a.s.l.

Plants average age: Secular

Cultivation treatments: Organic fertilization

Harvest period: From 10th to 30th October

Harvest method: Hand picking

Extraction method: 3 phases with low oxidative impact and cold temperature (22°C)

Color and taste: A medium/intense fruity oil characterized by elegant notes of red tomato, sweet almond and teasel with spicy hints pleasantly prevailing over bitterness.



ASSULI
— Baglio —



CAMPAIGN FINANCED
ACCORDING TO EU REG.
NO. 1308/2013

Via Archi 9
91100 Trapani (TP)
Sicilia · Italy
T. +39 0923 547267
F. +39 0923 548690
info@assuli.it
www.assuli.it