Nocellara del Belice

The Nocellara del Belice olives trees grow in the Belice valley, along the south-western coast of Sicily, since the VII century BC.

The red earth, the scent of the sea and the Mediterranean climate enhance their **precious and distinctive features**:

- <u>taste</u>: full, fruity, with a pleasant bitter note;

- <u>pulp</u>: crunchy that detaches easily from the core;

- <u>organoleptic properties</u>: they have a very balanced content of fatty acids and they're particularly rich in highly digestible dietary fiber, which helps to regulate the functioning of the digestive system and prevent the onset of diseases. They contain polyphenols, precious substances with high antioxidant properties;

- <u>shape</u>: spherical;

They are harvested strictly **by hand** on October and they are processed **within 12 hours** to preserve the quality and freshness of the fruits.

Depending on the processing method used we obtain 6 different products: Sweet Green Castelvetrano, Green Sevillian for aperitif, Natural Green, Natural Black, Natural Green Cracked and Black "Passuluni" baked:

Sweet Green (Castelvetrano style) **Only in brine**	Pitted Sweet Green (Castelvetrano style) **Only in brine**	Green (Sevillian style)	Pitted Green (Sevillian style)	Sliced Green (Sevillian style)	Natural Green Cracked
Natural Green	Pitted Natural Green	Natural Black	Pitted Natural Black	Sliced Natural Black	Baked black "Passuluni" **Only in oil**

Before packaging the olives can be pitted or sliced; finally they are packaged in the different formats available (in brine or seasoned with oil and aromas) or sold in barrels.

GLASS JAR

The glass jar is an elegant and functional packaging: it reveals the quality of the olives, it is practical for storing the olives after the opening and it allows us to guarantee a longer shelf life (24 months), thanks to pasteurization.

The olives can be in brine or in extra virgin olive oil and aromas.

The available formats are:

| 212 ml | 314 ml | 580 ml | 1062 ml | 3100 ml |