



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**:

- taste: full, fruity, with a pleasant bitter note;
- pulp: crunchy that detaches easily from the core;
- organoleptic properties: 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;
- shape: 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.



Cusó[®] OLIVES



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



Sweet Green
(Castelvetro style)
Only in brine



Pitted Sweet Green
(Castelvetro 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.



POUCHE

The bag is a practical and cheap package.

Since they are not pasteurized, the olives maintain their freshness and crunchiness better.

The olives can be in brine or seasoned with extra virgin olive oil and flavorings.

The expiration is 6 months for seasoned olives, 12 months for those in brine.

The available formats are: 100/300/500 g and 1 Kg (Drained Weight)



100 g



300/500 g



1 Kg