



D.O.P. MOUNT ETNA EXTRA VIRGIN OLIVE OIL

NOCELLARA ETNEA
MONOCULTIVAR



OIL TYPE

Extra Virgin Olive Oil

DESIGNATION

Protected Designation Of Origin

OLIVE ORIGIN (AREA OF ORIGIN)

Olive groves located within the restricted area of the PDO designation in C.da Giordano, Adrano (CT), IT

CULTIVAR

Nocellara Etnea Monocultivar

TYPE OF SOIL

Soils of volcanic origin, rich in minerals, with the presence of volcanic sands and ashes, well drained and characterized by high natural fertility

HECTARES OF OLIVE TREES

4

HARVEST

Manual harvesting starting from the end of October

PRODUCTION

Mechanical crushing, cold centrifugal extraction, filtered

SERVING TEMPERATURE

Room temperature



TASTING NOTES

Golden and bright colour. Intense aroma of green olive, with pleasant bitter and spicy notes reminiscent of freshly harvested olives. On the palate it is balanced and enveloping, with herbaceous hints and nuances of tomato and artichoke that enrich its aromatic profile.

PAIRINGS

A drizzle over toasted bread, ideal for raw dressings and marinades, and to enhance meat, fish and vegetable dishes.

AVAILABLE SIZES

5/3/1 LT (tin)
50/25 CL (bottle)
10 CL (tin)



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