

Sicilian Wine Caretakers



VIRGO

Extra -Virgin Olive Oil Monti Iblei DOP- BIO

Pure expression of territory

Our extra-virgin olive oil D.O.P. "Monti Iblei" is born in Vittoria, in the countryside of Ragusa and follows a very meticulous production specification, typical of the D.O.P. production area.

The harvest of olives, strictly hand - picked, and the immediate transformation process of them within a couple of hours, allow us to extract an olive oil defined by a pleasant harmony and nature.

The breeding of olives, such as the entire farm and winery, is based on the principles of biological agriculture which we are certified since 2017. We are also involved in a certified path of sustainability we will obtain in this year.

We named our extra-virgin olive oil Virgo, as the latin word which symbolise the virginity. This olive oil combines well with marinated fish, main courses like fish and white meats. It would be perfect to taste just with a selectioned flours bread as an *entre*è.

VIRGO

Bottled on behalf of Tenuta Santo Spirito Vittoria (RG) - ITALY da IT/RG/1657

PRODUCT OF ITALY

From the recovery of an ancient vineyard





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Denominazione: Extra - Virgin Olive Oil Monti Iblei DOP subarea Valle dell'Irminio

Cultivar: Moresca, Tonda Iblea, Nocellara Etnea

Altitude: 656 ft a.s.l

Solar exposition: West - South/west

Terroir: Deep, bright-coloured, calcareous, loose and well-

drained, lightly sub-alcaline Training System: Traditional

Age of olives: From 7 to 100+ years

Density: 195 plants/Ha

Extraction: After hand-picking and washing, cold pressing

and centrifugation

Fermentation: In stainless steel at environment temperature

Tasting notes: A bright green colour. The nose is harmonic and delicate, empowered by notes of freshly mowed herb, tomato and lettuce. The palate is soft and broad, pervaded by medium intensity notes of tomato and clean balsamic notes. Bitterness and spicyness well - balanced and never too intrusive.

Energy: 824 kCal/3389 Kj Acidity (oleic acid): 0,29% Polifenols: 170 mg/kg



