

TENUTA REGALEALI

EXTRA VIRGIN OLIVE OIL TENUTA REGALEALI 2023

Production area: Regaleali Estate: 450/900 m altitude in the hills in the province of Palermo bordering the province of Caltanissetta to the south. Approx 549 acres.

Varieties: 67% Biancolilla, 8% Piricuddara 4% Nocellara bel Belice, 6% Coratina, and others 15% (Nerva, Ogliarola, Carolea, Leccino, Frantoio)

Harvest period: from 24 October to 18 November 2023

Olives gathered: Kg 69,199

Yield Kg of oil at the mill: 15.7%

Milling: continuous cycle system with cold processing

Treatments: filtered

Acidity: 0,21%

Color: yellow with greenish reflections

Smell: fragrant, with intense and clear scents of almond, spices and green tomato

Flavor: fresh grass on the palate. So, good spiciness that overpowers any bitterness, lingering-avour in the mouth

