

2021 TECHNICAL SHEETS

*Un impegno nato tra i filari
e mantenuto in cantina
un rapporto dialettico
tra uomo e ambiente
che ogni giorno si fortifica
Il racconto della natura
i nostri vini,
Rallo Azienda Agricola*



BELEDA

Catarratto Bio
Sicilia DOP / Patti Piccolo - Alcamo

BELEDA

CATARRATTO / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

Beleda is a 100% Catarratto, the flagship of our vineyards in Alcamo. A product of extreme elegance.

At the nose stand out nuances of almond, field flowers, wisteria and medicinal herbs. In the mouth it has a good character, juicy, with rare saltiness in an opulent and refined fruit

TRAINING

Production area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties - **catarratto**

Exposition - **south**

Altitude - **200 e 300 meters above the sea level**

Soil type - **sandy and moderate fine texture**

Planting year - **1994**

Planting density vine per hectare - **4.200**

Training system - **vertical trellis**

Pruning - **low guyot 6 buds**

Yield per plant - **1,88**

Harvest period - **middle of September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**

Fermentation equipment - **steel fermenters**

Fermentation temperature in °C - **15-16**

Duration of the fermentation in days **10 - 12**

Malolactic fermentation **no**

Maturation in steel vessels - **6 months**

Bottling period - **2 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13**

Residual sugar **1,65 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **greenish yellow with straw hues**

Bouquet - **smell of citrus, grapefruit, bergamot and white flesh fruit**

Flavour - **fresh, aromatic, elegant with good acidity and saltiness**

It is excellent with Sicilia fish cuisine.

It is a perfect companion for appetizers, shellfish, main courses of fish and in more structured versions it can also be combined with delicate white meats.

Ideal service temperature **12 °C**



RUJARI

Perricone Bio
Sicilia DOP / Patti Piccolo - Alcamo

RUJARI

PERRICONE / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

The Rujari from Perricone grapes, it is aged in barrels for more than one year. It is a well body red wine, elegant with particular and rare organoleptic qualities typical of its terroir. In the nose it is spicy, with intense juniper and black pepper. In the mouth there are the classic red fruits, including the Marasca, the currant, plums and cherries.

It is a wine of extraordinary elegance, with velvet and soft tannins and a long persistence. It's perfect with vegetables in soup, hard cheeses and red meats.

TRAINING

Production Area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties - **perricone**

Exposition - **south, south east**

Altitude - **200 meters above the sea level**

Soil type - **sandy**

Planting year - **2012**

Planting density vine per hectare- **5.208**

Training system - **vertical trellis**

Pruning - **guyot**

Yield per plant - **1,5 kg**

Harvest period - **September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Pressatura - **soffice**

Maceration of skins in days - **15 -20**

Fermentation equipment - **steel fermenters**

Fermentation temperature in °C- **22- 24**

Duration of the fermentation in days - **15 - 20**

Malolactic fermentation - **yes**

Maturation - **12 months in 10 hl casks**

Bottling period - **12 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **13,50%**

Residual sugar - **2,46 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **intense red colour**

Bouquet - **smell of currants and ripe cherries, pleasant notes of vanilla**

Flavour - **rich in extract, well balanced and persistent**

It is a good pairing with mixed bean soup, strong cheeses, red meats and generally to all spicy dishes

Ideal temperature service 16 °C



LACUBA

Grillo Bio

Sicilia DOP / Piane Liquide - Marsala

LACUBA

GRILLO / DOP SICILIA BIO // PIANE LIQUIDE - MARSALA

In the glass the wine is golden, with scents of loquat, cedar and passion fruit, broom and mimosa, mallow, mint and an intense briny smell.

It has a right freshness well balanced with good glyceic notes and energetic salty taste. A medium body white wine, whose fermentation takes place in wooden vats of 50 hl, perfect pairing of many dishes based on fish and even more elaborate dishes. It is aged in barrels for 6 months.

TRAINING

Production area - **Marsala (TP)**

Location of the vineyards - **Riserva dello Stagnone**

Grape Varieties - **grillo**

Exposition - **south, south east**

Altitude - **50 meters above the sea level**

Soil type - **sandy fine texture**

Planting year - **1995**

Planting density vine per hectare- **2.800**

Training system - **alberello marsalese**

Pruning - **guyot 6 -8 buds**

Yield per plant- **1,95**

Harvest period - **First decade of September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**

Fermentation equipment- **50 hl casks acacia wood**

Fermentation temperature in °C- **15 - 16**

Duration of the fermentation in days - **8**

Malolactic fermentation - **no**

Maturation - **6 months in 10 hl casks**

Bottling period - **6-8 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13 %**

Residual sugar **1,68 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **straw yellow**

Bouquet - **Exciting acacia wood nose, broom and yellow peach.**

Flavour - **armonic wine, with a good body and a persistent saltiness**

Unequalled with risotti, fish, soup and mussels and shellfish

Ideal service temperature **12 °C**



LAZISA

Nero d'Avola Bio
Sicilia DOP / Patti Piccolo - Alcamo

LAZISA

NERO D'AVOLA / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

Made with the best bunches of our Nero d'Avola. Its refinement is completed in wood for about six months. The spectrum of red fruit, typical of the cultivar in this wine is rather marked. Intense ruby red colour with a enveloping scent. To the nose stand out the fruity notes with red berries like currant and pomegranate. Soft and velvety taste with an excellent balance of tannins and acidity

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties- **nero d'avola**
Exposition - **north, north west**
Altitude - **300 meters above the sea level**
Soil type - **medium texture**
Planting year - **2005**
Planting density vine per hectare- **5.200**
Training system - **vertical trellis**
Pruning - **guyot 6 buds**
Yield per plant - **2,88 kg**
Harvest period - **end of September**

VINIFICATION

Press - **soft pressing**
Maceration of skins in days - **14**
Fermentation equipment- **50 hl wooden vat**
Fermentation temperature in °C- **22- 24**
Duration of the fermentation in days - **14**
Malolactic fermentation - **yes**
Maturation in steel vessels - **1 month**
Maturation - **6 - 8 months in 10 hl casks**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

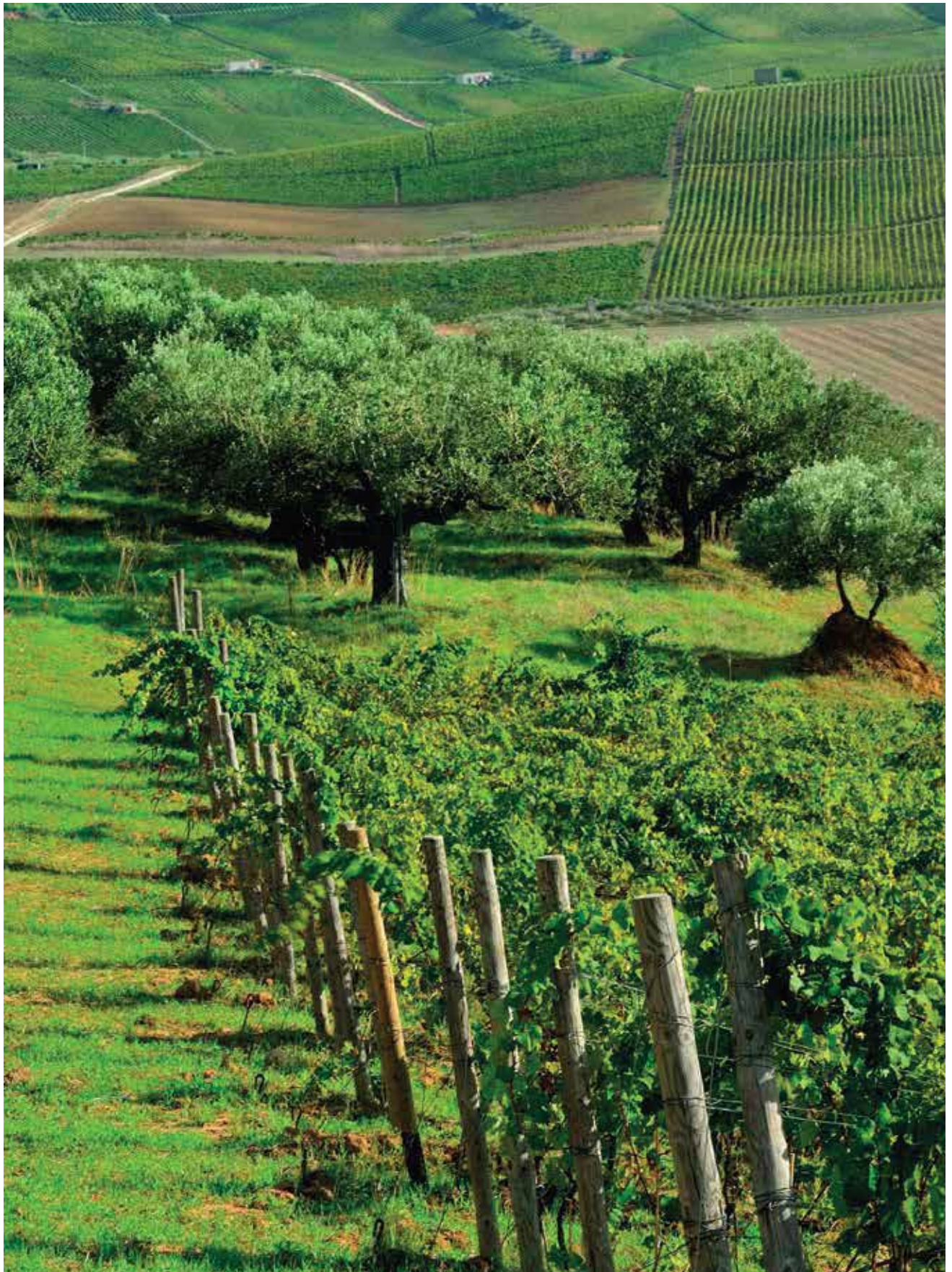
Alcohol % by Vol. - **14%**
Residual sugar **2,36 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **intense red colour with violet nuances**
Bouquet - **intense fruity notes, jam of currants, cherries, strawberries and pomegranate with an elegant spicy note**
Flavour- **it has a good and well balanced acidity, good tannin and body, round and persistent**

It is the perfect wine for meat and game, aged cheeses and in general with strong taste dishes

Temperatura di servizio **16 °C**



Alcamo



AV01

Catarratto Orange
IGP Terre Siciliane / Patti Piccolo - Alcamo

AV01

CATARRATTO / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

100% Catarratto, the best expression of the vineyards of Alcamo, wine of "naturalistic" approach free of Sulphites

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **catarratto**
Exposition - **south**
Altitude - **350 meters above the sea level**
Soil type - **sandy**
Planting year - **1994**
Planting density vine per hectare - **4.200**
Training system - **vertical trellis**
Pruning - **low guyot 6 buds**
Yield per plant - **1,88**
Harvest period- **21 th of September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Press -first whole grape - **soft pressing, 1 atm**
Fermentation equipment- **wooden barrel of 50 hl acacia**
Maceration in the press - second whole grapes and must - **24 hours**
Press - **soft pressing, 0,8 atm**
Second Fermentation equipment - **stainless steel**
Fermentation temperature in °C - **16 - 20**
Duration of the fermentation in days - **14**
Malolactic fermentation - **yes**
Maturation in steel vessels - **6 months**
Bottling period - **2 months**

OENOCHEMICAL CHARACTERISTIC

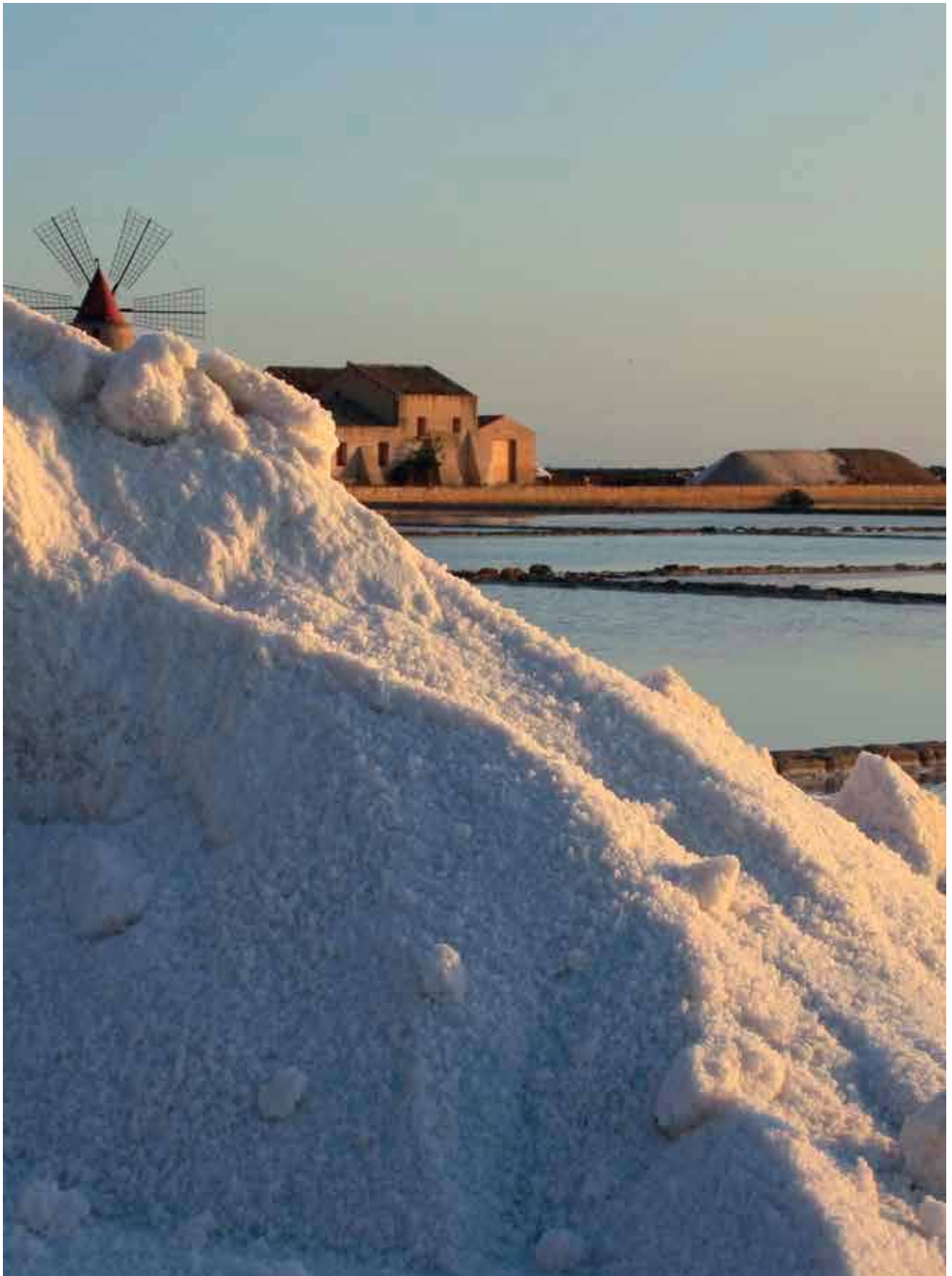
Alcohol % by Vol **11**
Residual sugar - **1,14 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **straw yellow, bright, turbid**
Bouquet - **citrus, grapefruit, apple, white flesh fruits, clear the smell of elderberry. Pleasant notes of Mediterranean plants**
Flavour - **the technique of production has enriched this wine of good tannins that participate in its verticality and the nerve that is perceived at its tasting. Sour, fresh, fragrant, elegant**

It is excellent with soups, legumes, and fresh vegetables.
Ideal with fish dishes, shellfish and white meats, cheeses of medium seasoning.

Ideal service temperature not less than 14°C



Marsala

Single Varietal



BIANCO MAGGIORE

Grillo Bio
Sicilia DOP / Piane Liquide - Marsala

BIANCO MAGGIORE

GRILLO / DOP SICILIA BIO // PIANE LIQUIDE - MARSALA

The white flowers and the fruits that remind of citrus, grapefruit and lime, compose the rich bouquet of this perfectly balanced and harmonic wine at the taste

TRAINING

Production Area - **Marsala (TP)**
Location of the vineyards - **Riserva dello Stagnone**
Grape Varieties - **grillo**
Exposition - **south**
Altitude - **50 meters above the sea level**
Soil type - **sandy and moderate fine texture**
Planting year - **2001**
Planting density vine per hectare - **2.800**
Training system - **trellis**
Pruning - **guyot 6-8 buds**
Yield per plant - **1,95**
Harvest period - **Beginning of September**
Harvest System - **manual**

VINIFICATION

Press- **soft pressing**
Fermentation equipment- **steel fermenters**
Fermentation temperature in °C- **15 - 16**
Duration of the fermentation in days - **8**
Malolactic fermentation - **no**
Maturation in steel vessels - **6 months**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13**
Residual sugar **1,99 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **yellow colour with green hints**
Bouquet - **tropical notes of mango and papaya, citrus as grapefruit.**
It has an intense saltiness well balanced by lively Mediterranean aromatic herbs
Flavour - **dry with a pleasant freshness and good acidity**

Perfect with fish, grilled vegetables and white meat.
Superb with cous cous of fish or vegetables

Ideal service temperature 10°C

RALLO 1860

Single Varietal



EVRO'

INSOLIA / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

Evrò is named after the Queen Bianca from Navarra, better known as "Regina Bianca" (White Queen). White are also the grapes that give origin to this monovarietal Insolia

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **insolia**
Exposition - **north, north east**
Altitude - **350 meters above the sea level**
Soil type - **loamy**
Planting year - **1975**
Planting density vine per hectar - **3.700**
Training system - **vertical trellis**
Pruning - **guyot**
Yield per plant - **1,80**
Harvest period - **first part of September**
Harvest system - **manual**

VINIFICATION

Press - **soft pressing**
Fermentation equipment - **steel fermenter**
Fermentation temperature in °C **15-16**
Duration of the fermentation in day - **8**
Malolactic fermentation - **no**
Maturation in steel vessels - **6 months**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vo **13**
Residual sugar **2,16 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **straw-yellow**
Bouquet - **citrusy notes and marked apple scent**
Sapore - **dry with good body and pleasant structure**

A seductive wine. It is wonderful as a break and also a nice aperitif. It's a perfect companion to seafood, oysters, lobsters and caviar

EVRO'

Insolia Bio

Sicilia DOP / Patti Piccolo - Alcamo

Ideal service temperature 10 °C

RALLO 1860

Single Varietal



AL QASAR

Zibibbo Bio

Sicilia DOP / Patti Piccolo - Alcamo

AL QASAR

ZIBIBBO / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

The wine is the dry version of Zibibbo, with its pleasant aromas of peach, almonds and orange blossoms

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **zibibbo**
Exposition - **south, south east**
Altitude - **250 meters above the sea level**
Soil type - **loamy**
Planting year - **2008**
Planting density vine per hectare - **4.800**
Training system - **vertical trellis**
Pruning - **guyot**
Yield per plant - **1,80**
Harvest period - **August**
Harvest system - **manual**

VINIFICATION

Press - **soft pressing**
Fermentation equipment - **steel fermenter**
Fermentation temperature in °C **15-16**
Duration of the fermentation in day - **8**
Malolactic fermentation - **no**
Maturation in steel vessels - **6 months**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vo **12,50**
Residual sugar **2,26 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **bright golden yellow**
Bouquet - **rich and pleasant bouquet with persistent flowery notes: orange blossom, elder, pear and myrtle.**
Flavour - **full, round and persistent with an elegant final tasting**

Excellent as an aperitif, perfect with raw fishes or smoked fishes.
It is also appreciated with foie gras, tempura or blue cheeses

Ideal service temperature **10 °C**

RALLO 1860

Single Varietal



LA CLARISSA

SYRAH / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

This wine is a successful example of balanced wine with a gently spicy note. The colour is shining ruby red with violet nuances. It has got an intense bouquet of mulberry and spicy notes like black pepper

TRAINING

Production Area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties - **syrah**

Exposition - **north east, south west**

Altitude - **300-350 meters above the sea level**

Soil type - **moderate fine texture**

Planting year - **2005**

Planting density vine per hectare- **5.200**

Training system - **vertical trellis**

Pruning - **guyot 6 buds**

Yield per plant - **2,28 kg**

Harvest period - **end of September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**

Maceration of skins in days - **14**

Fermentation equipment - **steel fermenters**

Fermentation temperature in °C - **22 - 24**

Duration of the fermentation in days - **14**

Malolactic fermentation - **yes**

Maturation in steel vessels - **6 months**

Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **14,50 %**

Residual Sugar **2,16 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **intense red colour with violet nuances**

Bouquet - **Rich and velvet with notes of black currant and black berries, spicy black pepper in the nose**

Flavour - **well balanced, persistent, round with gentle tannins**

It is superb with salumi, meats, game and lamb.

It pairs with smoked cheeses and hard cheeses

LA CLARISSA

Syrah Bio

Sicilia DOP / Patti Piccolo- Alcamo

Ideal service temperature 16 °C

RALLO 1860



IL MANTO

NERO D'AVOLA / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

As the rubies embellish the cloak of the Norman sovereign Ruggero II, so the grapes of Nero d'Avola decorate our vineyards

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **nero d'avola**
Exposition - **north, north west**
Altitude - **300-350 meters above the sea level**
Soil type - **moderate fine texture**
Planting year - **2005**
Planting density vine per hectare - **5.200**
Training system - **vertical trellis**
Pruning - **guyot 6 buds**
Yield per plant - **2,28 kg**
Harvest period - **end of September**
Harvest system - **manual**

VINIFICATION

Press - **soft pressing**
Maceration of skins in days - **10**
Fermentation equipment - **steel fermenters**
Fermentation temperature in °C - **22- 24**
Duration of the fermentation in days - **8**
Malolactic fermentation - **yes**
Maturation in steel vessels - **6 months**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol **14 %**
Residual sugar - **2,86 g/l**

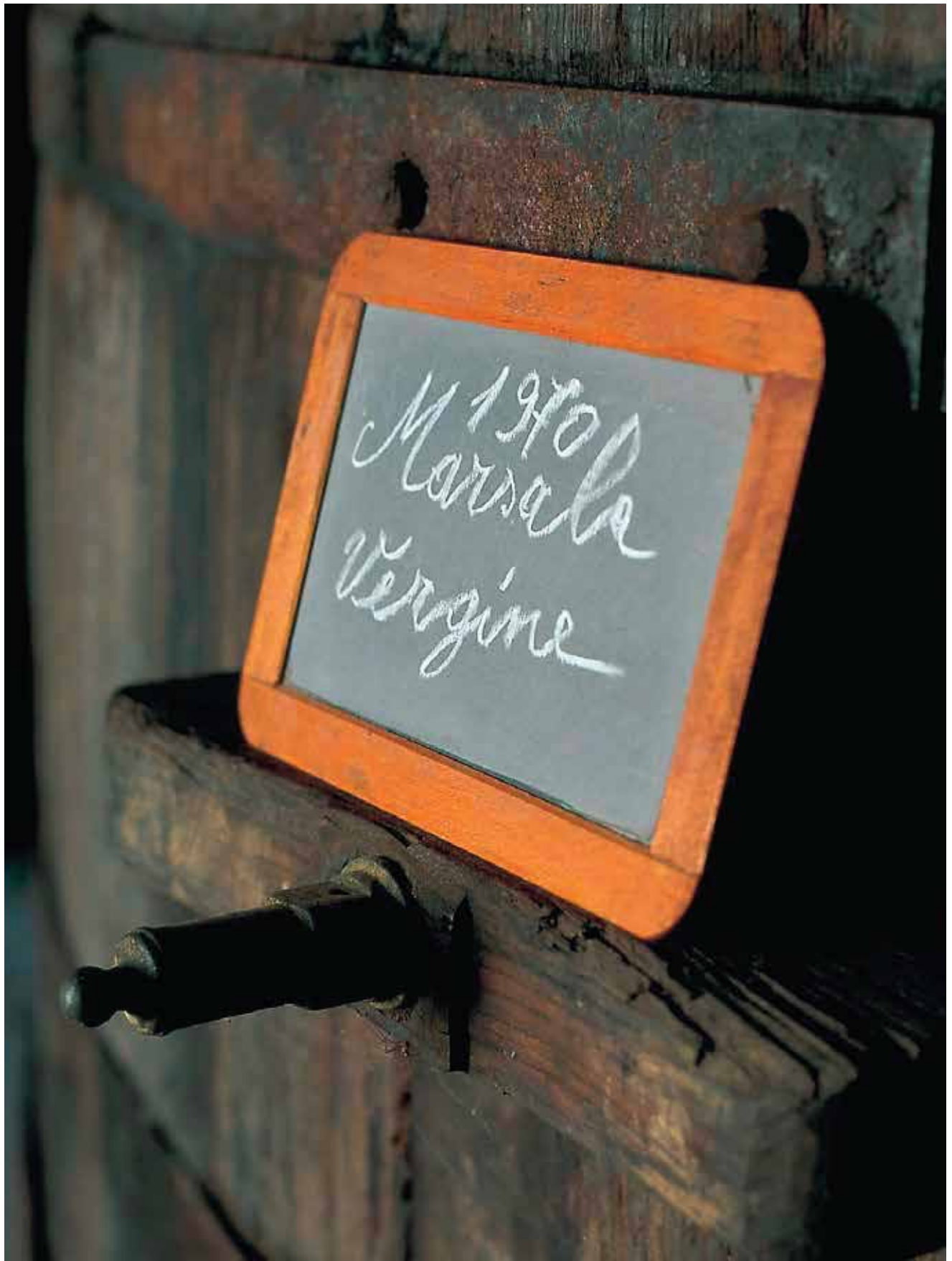
ORGANOLEPTIC CHARACTERISTIC

Colour - **intense ruby red**
Bouquet - **intense scent of ripe red fruits, blackberries, cherries completed by vanilla and spices notes**
Flavour - **round and full bodied. The final tasting is persistent and with a distinctive taste of blackberries, cherries and plum**

It goes very well with red meat, it is the ideal pairing of a tuna steak.
Excellent with cheeses, especially hard cheeses

IL MANTO
Nero d'Avola Bio
Sicilia DOP / Patti Piccolo- Alcamo

Ideal service temperature 16 °C



Marsala



SOLERAS

Riserva Ventanni Vergine
DOC Marsala // Piane Liquide

SOLERAS

RISERVA VENTANNI VERGINE / DOC MARSALA // PIANE LIQUIDE

Precious reserve aged beyond 20 years in small oak casks, it is the skilful result of a correct vinification and a patient ageing according to the traditional Soleras system with three overlapped orders of casks

TRAINING

Production Area - **Marsala (TP)**
Location of the vineyards - **Riserva dello Stagnone**
Grape Varieties - **grillo**
Exposition - **south**
Altitude - **50 meters above the sea level**
Soil type - **clayey and sandy**
Planting year - **1980**
Planting density vine per hectare- **2.500**
Training system - **trellis**
Pruning - **alberello marsalese**
Yield per plant - **2,5**
Harvest period - **September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **middle soft pressing**
Fermentation equipment- **steel fermenters**
Fermentation temperature in °C- **16 - 18**
Duration of the fermentation in days - **15-20**
Malolactic fermentation - **no**
Ageing in wood - **20 years**
Bottling period - **3 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **19%**
Residual sugar - **8,7 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colore - **Amber yellow**
Bouquet - **intense, harmonious, delicate, with pleasant scent of apricot, honey, dried fruit and dates**
Flavour - **dry, round with taste of bitter almonds, smoked vanilla with long persistence**

Great meditation wine, ideal pairing for blue and aged cheeses or the most delicious chocolate.
If served cold, it is an original aperitif.

Ideal service temperature 14 °C



MILLE

Marsala Superiore Riserva Semisecco
DOC Marsala // Piane Liquide

MILLE

MARSALA SUPERIORE RISERVA SEMISECCO /DOC MARSALA//PIANE LIQUIDE

Aged in small oak casks, it is an excellent choice at the end of the meal especially when combined with Sicilian almond pastries. Also ideal as meditation wine to be sipped slowly at room temperature or slightly chilled.

TRAINING

Production Area - **Marsala (TP)**
Location of the vineyards - **Riserva dello Stagnone**
Grape Varieties - **grillo**
Exposition - **south**
Altitude - **50 meters above the sea level**
Soil type - **clayey and sandy**
Planting year - **1980**
Planting density vine per hectare - **2.500**
Training system - **trellis**
Pruning - **alberello marsalese**
Yield per plant - **2,5**
Harvest period - **September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **middle soft pressing**
Fermentation equipment- **steel fermenters**
Fermentation temperature in°C-**16 - 18**
Duration of the fermentation in days - **15-20**
Maturation in steel vassels - **6 months**
Malolactic fermentation - **no**
Ageing in wood - **10 years**
Bottling period - **3 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **18%**
Residual sugar - **79,75 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **light amber yellow**
Bouquet - **intense, harmonious, delicate, with pleasant scent of honey, apricot jam and vanilla**
Flavour - **round and full with a velvet taste**

Ideal pairing with cheeses or almond Sicilian pastries.
If served cold it is an original aperitif

Ideal service temperature 14 °C



Pantelleria



PASSITO DI PANTELLERIA

D.O.P. Pantelleria // Bugeber

PASSITO DI PANTELLERIA

DOP PANTELLERIA // BUGEBER

Intense and powerful dessert wine produced with Moscato grapes cultivated on the volcanic island of Pantelleria. It has hints of apricot and honey on the nose, jam and fruit on the palate.

TRAINING

Production Area - **Pantelleria**
 Location of the vineyards - **Bugeber**
 Grape Varieties - **moscato d'Alessandria (Zibibbo)**
 Exposition - **several**
 Altitude - **80 e 100 meters above the sea level**
 Soil type - **vulcanic**
 Planting year - **1984**
 Planting density vine per hectare - **2.000 - 2.500**
 Training system - **typical low bush customary of Pantelleria**
 Pruning - **guyot**
 Yield per plant - **1,5 kg**
 Harvest period - **September**
 Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**
 Fermentation equipment - **steel fermenters**
 Fermentation temperature in °C - **15 - 16**
 Duration of the fermentation in days - **20**
 Maceration of raisins in day - **40**
 Malolactic fermentation - **no**
 Maturation in steel vessels - **8 months**
 Bottling period - **2 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **14%**
 Residual sugar - **140 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **amber yellow**
 Bouquet - **intense and persistent smell of citrus, dates, honey, apricot jam, dried figs and raisin**
 Flavour - **sweet, round with a good acidity, intense and persistent**

Delicious if served with fruit-based desserts, with typical Sicilian pastries and also with medium or high-seasoned cheeses.

Ideal service temperature **14 °C**



LAGRAPPA

Grappa di nero d'avola

LAGRAPPA

GRAPPA DI NERO D'AVOLA

Clear, soft and delicate colour. Floral and fruity aromas at the noses with persistent smell of wildflowers, white peach, citrus and delicate spices. Round, fluffy-bodied, with an ending of elderberry and liquorice root. Good persistence.

TRAINING

Production Area - **Alcamo**

Location of the vineyards - **Patti Piccolo**

Grape varieties - **nero d'avola**

Exposition - **north, north west**

Altitude **300 e 350 meters above the sea level**

Soil type - **moderate fine texture**

Planting year - **2008**

Planting density wine per hectare - **5200**

Training system - **vertical trellis**

Pruning - **guyot 6 buds**

Yield per plant **2,8 kg**

Harvest period - **end of September**

Harvest system - **by hand in wooden cases of 15 kg**

DISTILLATION

The quality of a distillate begins with a great attention in the selection and choice of raw materials, in this case the pomace (vinaccia) of our Nero d'Avola distilled in 2008 at Valdotaine, the distillery in Valle d'Aosta Valley where the alembic stills, in shiny handmade copper using the discontinuous with head and tail cutting method, distill small quantities of unique spirits.

Ageing in the bottle **12 years**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by vol. **42%**

ORGANOLEPTIC CHARACTERISTIC

Colour- **clear**

Bouquet: **Floral and fruity aroma, elegant citrus and delicate spices**

Flavour: **round and gentle**

Use an icy open tulip shaped glass.

Ideal service temperature **12° C**

L'Olio



LOLIOMIO

CERASUOLA / DOP VALLI TRAPANESE BIO // PATTI PICCOLO-ALCAMO

Extra Virgin Olive oil, Cerasuola 100%, with an intense bouquet of white flowers and hay. It hits the palate with elegant bitter hints of artichoke and tomato leaf and an elegant spicy taste.

TRAINING

Production area- **Alcamo (TP)**

Location of the olive groves - **Patti Piccolo**

Variety - **cerasuola**

Harvest period - **II, III, IV week of October**

Harvest technique - **manual**

Tipologia di terreno - **sabbioso, medio impasto**

Waiting time pre-grimoling - **no more than 9 hours**

Pressing - **by hammer**

Extraction and separation - **continuous cold cycle**

Settling - **natural**

Filtering - **with natural sheets**

NUTRITION DECLARATION

Energy - **3404 kJ - 820 Kcal**

Fats- **92 g**

saturated fats - **13 g**

Carbohydrates - **0 g**

Sugars - **0 g**

Proteins - **0 g**

Salt - **0 g**

Taste - **It is a well balanced oil, full, persistent with a pleasant spicy final taste**

TASTING NOTES

Thanks to rainy winter and fresh summer we got a very scented and fruity oil with a typical aroma of artichoke, tomato leaf, hay and white flowers

Packaging - **50 cl, bottle with guala cap.**

LOLIOMIO

Cerasuola BIO

Dop Valli Trapanesi // Patti Piccolo - Alcamo

RALLO¹⁸⁶⁰



RALLO¹⁸⁶⁰