

# Olivenöl Sicilia

PAESE DEL SOLE



## Sicily – sun-blessed island of Italy.

In its heart is the region called Enna.

This is where Andrea's family grow and tend to their old valuable olive trees. The olives, type «Noccellara Etnea», are reaped, washed and ground as whole pieces of fruit in a traditional way by hand. Per harvest about 3000 litres of cold-drawn olive oil are won.

The olive oil Sicilia is a **golden clear** oil with a **mild fruity** taste containing aromas of fresh cut grass, almonds and artichokes.

It adds perfectly to any traditional Mediterranean dish.





The olive oli Sicilia is directly imported to Switzerland in small quantities by the producer.

It enhances foods with a special „extra“ without dominating their natural taste. From pasta dishes, meat and vegetables, to salad dressings or as an extra touch to an exquisite pizza dough - you can use the olive oil Sicila according to your own taste/gusto!



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