

Vergani



OLIO LATTINA 5 LITER OLIO EXTRA VERGINE D'OLIVA SICILIA I.G.P. PLANETA

Sicilia igp, Planeta, Sicilia, Italy



Taste 
Dry Sweet


Fruity / Soft Spicy / Herb


Light Heavy / Rich

Notes The olive oil has a dense and bright green color, reminiscent of pistachios. On the nose, green tomatoes, artichokes, fruity cedar notes and scents of exotic woods. Strong on the palate with a pleasant spiciness, slight sharpness and excellent harmony.

Accompanying Salads, raw and cooked vegetables, pasta

Vinification This oil is first-class organic virgin olive oil from the Capparrina region of Sicily. The olives are harvested by hand and processed in the oil mill within a few hours. The oil is obtained exclusively by a manual, mechanical process and cold-pressed.

Grape varieties 50% Nocellara, 30% Biancolilla, 20% Cerasuola

Format 5L

PLANETA

In 1995 Alessio and Santi Planeta, together with their cousin Francesca, founded the Planeta winery in the Sicilian municipality of Sambuca di Sicilia. The project of the Planeta winery's winemaking family includes six wineries. These are Ulmo in Sambuca di Sicilia, Cantina Piccola and Cantina Grande in Menfi, Dorilli in Vittoria, Buonvini in Noto and Cantina Sciara Nuova in Castiglione di Sicilia on the volcano Etna. At the Planeta winery, great importance is attached to ensuring that all vineyards are planted with the respective native grape variety. Thus Nero d'Avola and Moscato are cultivated in the areas near Noto that are suitable for these grapes. Frappato grows in Vittoria, Grecanico in Sambuca and Menfi. On Etna, the white Carricante grape was planted by the Planeta winery. Thanks to the consistent work of oenologist Carlo Corino, the Planeta winery has become a leading Italian winery within a few years.