

## PLACE

We are in Scopello, Sicily, land degrading on the Mediterranean Sea, at a short distance from the Natural Reserve "Lo Zingaro" (<http://www.riservazingaro.it/>).

The vegetation of these natural terraces overlooking the sea is characterized by the Mediterranean Scrub in which we can distinguish the two typical associations of Oleo-Ceratonion: Oleolentiscetum and Ceratonietum, living especially on land with a gentle slope, not deep and exposed to the dominant salty winds from the fourth quadrant.

## SOIL

The pedological substrate consists predominantly of soil with the following chemical-physical characteristics:

- ⇒ Sand 50% - Clay 30% - Silt 20%
- ⇒ Cracking: medium-high
- ⇒ pH = 9,4

Loam soil, with clay and a slightly alkaline pH, not deep (for the topographic location close to the sea and owed to abandonment of many decades) and quite plastic for the silty portion .

USDA (SOIL TAXONOMY): Typic xerochrepts – e/o xerofluvents

PHASES: Stony

INCLUSIONS: Vertic xerochrepts – vertic cambisoils

SUBSTRATA: carbonatics (calcari, calcari dolomitici, dolomie, etc).

SPESSORE: moderately deep

TEXTURE: Medium - coarse

MORPHOLOGY: Valley - quite flat

ALTITUDE: 10-30 m asl

## OLIVE GROVE AND ORGANIC FARMING

Our olive grove was designed by teachers agronomists of the University of Palermo with a staggered pitch and a tight sixth, main direction north-south for catching maximum sunlight. The trees are mostly cv Cerasuola, then cv Nocellara Belice, Biancolilla cv, cv Giarrappa and lines cv Cipressino as windbreaks.

The olive grove is cultivated with traditional and organic farming methods and procedures, without any use of products from chemical synthesis.

## OLIVE HARVEST

Olives are collected by the second week of October to early December always by hands with the help of small combs and nets placed on the ground under the canopy.

The olives are piled in crates of 15 kg and taken to the mill for grinding one or two times a day.

## MILLING

All of our olives are milled at the latest within 12 hours after their picking.

The mill is a few minutes away from the grove. The plant is a continuous cycle one and it operates with mechanical procedures only, at cold temperatures when these are always kept lower than 27 °C. The whole process and the related times are aimed to en-

hance the organoleptic characteristics of the final product.

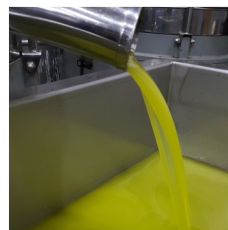


## OIL STORAGE AND PACKAGING

Oil coming from the mill is transported in our fresh and dry stores and stored in stainless steel tanks.

Oil after clarification is separated from the sludge with pouring.

We sell our oil in bottles and steel cans. The packaging is done only after a specific order.



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Our  
Extra Virgin Olive Oil  
comes from a big passion and  
determination...

BAGLIO DI CALA BRUCA

DI E.C. E S. S.N.C.



The will to recover and restore  
the landscape and agronomically this  
wonderful strip of Sicily, made us plant our  
olive grove that we follow and treat with  
true love.

The oil that it gives us is unique.  
Some reasons are written here ...

Product of Italy, Sicily



## OLIVE OIL OF TRAPANI PROVINCE, SICILY

The province of Trapani is one of the most important Italian olive farming areas.

Over 21,000 hectares are of olive groves, on which 3.4 million olive trees lives, with a production of 8000 tons of oil, over 80% classified as extra virgin olive oil, and 10,000 tons of olives for eating.

This industry has primary economic importance with a gross production of approximately 200 million euro.

This area is particularly suited to the cultivation of olive trees owed to favorable climatic conditions along with the valuable characteristics of the two main cultivars, Nocellara Belice (60%) and Cerasuola (20%), and owed to farming methods adopted that allow, since ancient times, to achieve high standards of quality and uniqueness.

The oil produced in this province dates back to Arabic and Spanish. Many Latin ancient plays refer to the big olives of Erice, even if most of the production of olives was intended to be used for food and medication. It was especially the Berbers who spread in Trapani the Saracen olive tree. During the fifteenth century in the province there was a big increase in oil production.

In the early twentieth century olive oil from Trapani fully meets the highest market quality standards. In 1908 newspapers spread information that a local company encountered a great success during the olive oil international exposition in Rome and later during the Grand Prix of London.

The uniqueness and high quality of extra virgin olive oil of Trapani Province has been certified by the European Union with three PDO (Protected Designation of Origin), including two for the oil with the name of "Valli Trapanesi" and "Valle del Belice", and one for table olives with the name "Nocellara del Belice".

## LOW ACIDITY AND HIGH SHELF CAPABILITY

Studies conducted by the Regional Agriculture and Forestry Department in collaboration with the University of Messina - Department of Organic and Biological Chemistry, through a series of physical, chemical and organoleptic analysis, demonstrate that oils from cv Nocellara del Belice and Cerasuola of Trapani possess high organoleptic quality, high content in phenolic substances, low acidity and low number of peroxides and a good shelf life, greater than 28 months (see Tab. 1, in Italian).

This high quality has been widely recognized for several extravirgin oils produced in the Province of Trapani in major

Tab. 1 - Parametri chimico-fisici ed organoleptici delle DOP presenti nella provincia di Trapani

| Determinazioni Analitiche             | DOP Valle del Belice | DOP Valli Trapanesi   | Valori limiti Olio extra vergine                               |
|---------------------------------------|----------------------|---|--|
| Acidità (% ac.oleico)                 | ≤ 0,5%               | ≤ 0,5%  | ≤ 0,8  |
| N. Perossidi (meq O <sub>2</sub> /kg) | ≤ 12 meq/kg          | ≤ 10  | ≤ 20   |
| Polifenoli                            | ≥ 100 ppm            |   |  |
| Esame spettrofotometrico              | —                    | K <sub>232</sub> ≤ 2,20<br>K <sub>270</sub> ≤ 0,15<br>K ≤ 0,005 | K <sub>232</sub> ≤ 2,50<br>K <sub>270</sub> ≤ 0,20<br>K ≤ 0,01 |
| Acido linolenico                      | —                    | < 0,8%  | ≤ 0,9  |
| Acido linoleico                       | —                    | < 12%   | ≤ 13,5   |
| Panel Test                            | ≥ 7,00               | ≥ 6,50  | ≥ 6,5  |

national and international competitions.

## SENSORY ANALYSIS OF THE OLIVE OIL

Smell: clean of olive with some herbaceous traces;

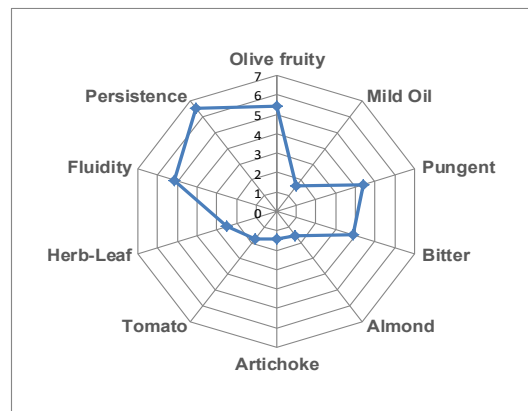
Flavor: fruity with slight spicy and bitter;

Score in the panel of oils with prevalent cultivars Cerasuola and Nocellara Belice:> 6.5.

## ORGANOLEPTIC CHARACTERISTICS

Olive oil with a green color and golden reflections, scent of freshly pressed olives with hints of grass, green fruity medium, bitter medium and spicy medium, with a hint of sweet almond.

## SENSORY PROFILE OF THE OLIVE OIL



Based on data ASSAM Marche and IBIMET CNR  
Samples collected in several years from 2005 to 2015

## MAIN NUTRITION FACTS

Average values for 100 ml of product.

Calories: 824 kcal - 3389 kJ

Fat: 91,6g, of which saturated 14.1 g

Carbohydrates: 0g - Sugars: 0g - Proteins: 0g - Salt: 0g

## SUGGESTIONS FOR TASTING AND ENJOYING THIS PRODUCT

A slice of good bread, a portion of pasta with tomato sauce, an omelette, roasted meat, your preferite salad, with a tablespoon of our oil strictly raw enrich your dish with a fragrant identity, new and unique.

Foods that your land, lakes, rivers and sea offers are unique and extravirgin olive oil is the condiment that more than others can highlight the taste and the smell.

Your own desire to experiment will provide to you and your guests exciting surprises.

We suggest, for example, a few pairs of dishes seasoned with this oil and, only in case you like, wines, as suggested by " Sicilian Academy of Tasting ":

- Tuna sauce (ragu, ragout) prepared with our oil and accompanied by Nero d'Avola and Cabernet Sauvignon;
- Fish couscous seasoned with our oil accompanied by Inzolia
- Ficazza and bottarga of tuna fish moistened with our oil and lemon, combined with Chardonnay aged in barrels;
- Octopus and squid drowned in Merlot and/or Cabernet Sauvignon, dressed with our oil combined with the same wine used for cooking;
- Pasta with sardines cooked using our oil and combined with Grillo and Chardonnay;
- Grouper in white with our oil and a good Grillo.
- Pasta with "Matarocco" (raw and stripped tomato, garlic, basil and pecorino cheese) garnished with our oil.

BBQs, dishes of meat, fish, vegetables, cheese and whatever you like, with our raw oil will add an unique fragrance and flavor.

Whatever your question or for  
order our products please contact us:  
[info@bagliodicalabruca.it](mailto:info@bagliodicalabruca.it)

[www.bagliodicalabruca.it](http://www.bagliodicalabruca.it)

[www.relaxinsicily.com](http://www.relaxinsicily.com)

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