

EXTRA-VERGIN OLIVE OIL

*From the same land, through the same farming,
rooted in care and respect*

The olive groves are spread across three distinct areas of Menfi:

the century-old trees of Torrenova,
the established groves of Sottostrada,
and the younger rows of la Costa.

These varying ages within the same landscape shape an extra-virgin olive oil defined not only by the cultivar but by the deep synergy between place and season.

LANDSCAPE

Nestled between the mouth of the Belice River and the Menfi coast, olive trees have coexisted for centuries with vineyards, coastal winds, and Mediterranean scrub.

A living expression of a wild, untamed beauty and a millenary tradition of agriculture.

CULTIVARS

Nocellara del Belice, a noble ancient variety native to our Valley, with a few pollinating trees planted along the edges of the groves: Giarraffa, Cerasuola and Biancolilla, preserving the biodiversity of the land.



EVOO

From the same land, the same farming, rooted in care and respect

Nocellara is an ancient cultivar deeply rooted in the **Belice Valley**, shaping both the landscape and the culture of olive oil.

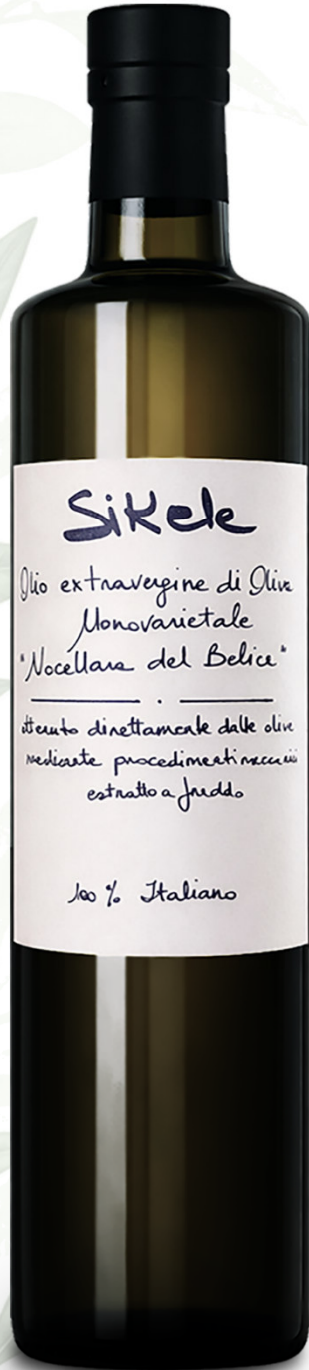
The result is an EVOO with a distinctive, unmistakable character, capable of telling the story of this place with absolute honesty and clarity.

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WHY SIKELE

Sikele is the ancient name of Sicily—a word that echoes the origins of this island and the enduring bond between history, landscape, and agriculture.

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Sikele

Olio Extravergine di Oliva Monovarietale “Nocellara del Belice”

TASTING PROFILE



COLOR

Deep, vibrant green with a naturally cloudy, unfiltered texture



AROMAS

Notes of green tomato and artichoke, followed by citrus zest and fresh almond



PALATE

Intensely fruity, fragrant, and fresh; it offers a delicate bitterness balanced by a pleasant peppery kick and a smooth, velvety mouthfeel

PRODUCTION

- Harvest: manual picking, mid-October
- Milling: continuous cold extraction to preserve the integrity of the fruit
- Filtration: LEFT unfiltered, allowing the oil to settle naturally through gravity to maintain its full polyphenolic structure

TECHNICAL DATA

Variety	Nocellara del Belice	Production	300 bottles
Olive groves	Torrenova, Sottostrada	Formats	500 ml bottle 3 liter can
Soils	Deep-textured clay with sandy limestone components		

STRUCTURE

FRUITY



BITTER



SPICY



USE

Ideal raw over legume soups, roasted meats and salads; it is especially good on bruschetta and grilled fish.

Due to its naturally high polyphenol and antioxidant content, it is also well-suited for high-quality cooking, offering excellent resistance to heat.

SIKELE AT A GLANCE

★ FROM THE SAME LAND, ANOTHER WAY OF TELLING THE STORY OF MENFI



CANTINE BARBERA
vignaiolo in menfi