



Kibò
OLIO EXTRA VERGINE DI OLIVA BIO
D.O.P. VAL DI MAZARA

CULTIVAR / VARIETY OF COMPOSITION

1) Nocellara del Belice

General Information

Nocellara del Belice is the cultivar of choice in Valle del Belice. It is widely cultivated in western Sicily, in particular in the province of Trapani, and is the principal Sicilian Table cultivar. The D.O.P. "Oliva Nocellara del Belice" protects production destined for direct consumption.

Morphological and agronomic aspect of the plant

Tree: medium vigour with wide growth habit and medium head.

Leaves: elliptical-lanceolate, of an intense green color upper-side, light green underside.

Fruit: high in weight, spherical, symmetrical, with umbo; lenticels large but few in numbers; uniform color change on maturation.

Endocarp: large, oval, symmetrical, with a rough surface.

Blossom: sparse with a low average number of flowers and low ovary abortion. Excellent pulp/stone ratio; oil yield is medium.

Chemical characteristic of the oil

Fatty and acid content (%)

Palmitic acid 12.7; Palmitoleic acid 1.0;

Heptadecanoic acid 0.03; Heptadecenoic acid 0.07;

Stearic acid 2.9; Oleic acid 73.7;

Linoleic acid 0.52; Eicosenoic acid 0.31;

Behenic acid 0.14; Lignoceric acid 0.07;

Oleico/ Linoleico acid ratio 9.8;

Chlorophyll (ppm): 5.2; Carotenoids (ppm): 2.9

Total polyphenols (ppm): 261

Polyphenol Fractions (ppm)

OHTy 2.2; Tيروسول 3.5; OHTyEDA 12.7; TyEDA 27.0; OHTyEA 2.8; AP 14.2

OHTy: hydroxytyrosol; Ty: tyrosol; OHTy-EDA: dialdeic form of elenoic acid esterified with hydroxytyrosol; Ty-eda: dialdeic form of elenoic acid esterified with tyrosol; AP:

acetoxypinoresinol; OHTy-EA: oleuropein aglycon; TyEA: elenoic acid esterified with tyrosol.

2) Biancolilla

General Information

The many genotypes of this cultivar share a maturation pattern that is characterised by a notable change in color, from an intense green to a pale green. This phenomenon precedes the ripening of the fruit, a phase which is marked by the gradual appearance of a violet color.

This cultivar is widespread in the olive groves of the Province of Trapani (Marsala, Salemi), Agrigento (Caltabellotta, Ribera) and Siracusa.

The olives are destined exclusively for the production of olive oil.

Morphological and agronomic aspect of the plant

Tree: medium vigour, erect growth habit with compact head.

Leaves: elliptical intense green upper-side, light green underside.

Fruit: medium to high in weight, elliptical slightly asymmetrical, with umbo; lenticels are few in number and small size; the fruit begins to darken on ripening from the base.

Endocarp: large, elliptical, slightly asymmetrical, with mucro; the surface is rough.

Blossom: sparse with a low average number of flowers; percentage of aborted flowers is medium. Excellent pulp/stone ratio; oil yield is medium.

Chemical characteristic of the oil

Fatty and acid content (%)

Palmitic acid 13.2; Palmitoleic acid 1.3;
Heptadecanoic acid 0.16; Heptadecenoic acid 0.35;
Stearic acid 2.0; Oleic acid 69.6;
Linoleic acid 11.2; Linolenic acid 1.09;
Arachid acid 0.43; Eicosenoic acid 0.48;
Behenic acid 0.12; Lignoceric acid 0.10;
Oleico/ Linoleico acid ratio 6.2;
Chlorophyll (ppm): 3.8; Carotenoids (ppm): 2.7
Total Polyphenols (ppm): 133

Polyphenol Fractions (ppm)

OHTy 0.4; Tيروسولو 1.0; OHTyEDA1.0.; TyEDA 18.3; OHTyEA 0.5; AP8.3

OHTy: hydroxytyrosol; Ty: tyrosol; OHTy-EDA: dialdeic form of elenolic acid esterified with hydroxytyrosol; Ty-eda: dialdeic form of elenolic acid esterified with tyrosol; AP: acetoxypinoresinol; OHTy-EA: oleuropein aglycon; TyEA: elenolic acid esterified with tyrosol.

The screenshot displays the Portfolio website interface. At the top, the 'PORTFOIL' logo is centered, with 'ITALIAN | SELECTED | EXTRA | VIRGIN | OLIVE | OILS' underneath. To the right of the logo are three small national flags (UK, Spain, France). Below the logo is a navigation bar with tabs: 'HOME', 'The World of Oil', 'Intense Fruity', 'Medium Fruity', 'Light Fruity', 'Firms', and 'My Portfolio'. The 'Medium Fruity' tab is selected. Below the navigation bar is a large image of an olive grove. On the left side, there is a sidebar with 'Oils Catalogue' and 'Latest News' sections. The 'Oils Catalogue' section includes a search bar and a 'Search' button. The 'Latest News' section lists several items. The main content area is titled 'Medium Fruity > Kibò' and features a large image of a Kibò olive oil bottle. The text on the page includes 'Kibò', 'PDO Val di Mazara', and 'Organic Farming'. There is also a 'Locked information!' warning icon and text, and a paragraph of descriptive text about the Di Salvo Organic Farm.

View Kibo Olive Oil on Portfolio.com