



# Kibò

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

## **Kibò extra-virgin organic olive oil is D.O.P. Val di Mazara**

Kibò's extra-virgin organic olive oil has been awarded the coveted denomination of 'D.O.P. Val di Mazara'. To give an idea of the high quality that this represents in the area of olive oil, only 1.9% of Italian production comes under the label of D.O.P. or I.G.P.

### **What D.O.P. means**

D.O.P. – Denominazione di Origine Protetta – is an indication of quality awarded to an agricultural or food product whose particular characteristics of excellence depend exclusively on the area where it is produced. D.O.P. products are unique and cannot be copied because they are the result of specific factors, either natural such as soil, climate or local variety, or human such as the techniques and traditions of production and



manufacture, which can in no way be replicated outside the area selected by the D.O.P. D.O.P. products benefit from care and protection against counterfeits throughout the whole of the European Union.

Producers who obtain the D.O.P. recognition must hold rigorously to a particular 'discipline of production' and must submit to tests by an 'Ente di Certificazione indipendente' who continually check conformity with the 'discipline of production'.

Finally, the Consorzio di Tutela oversees the marketing of D.O.P. products. Only 132 typical products (cheese, salami, fruit and vegetables, spices, olive oil) are recognized as D.O.P. in Italy. All these factors constitute a very reliable guarantee for the consumer who is rarely able to find such reassurance in the daily range of food products on offer.

## **What does extra-virgin oil D.O.P. Val di Mazara mean?**

**1. Selected local varieties:** the oil must consist of at least 90% Nocellara del Belice, Biancolilla and Cerasuola and up to a maximum of 10% of other typical olives such as Giaraffa, Santagatese and Ogliarola Messinese.



**2. Areas of production:** the olives must be grown exclusively within the communes of Alessandria della Rocca, Bivona, Burgio, Calamonici, Caltabellotta, Cattolica Eraclea, Cianciana, Lucca Sicula, Menfi, Montallegro, Montevago, Ribera, Sambuca di Sicilia, S. Margherita Belice, Sciacca, Villafranca Sicula and in the province of Palermo.

**3. Cultivation particulars:** the yield must not be greater than 80 quintals per hectare, and the harvest must be gathered by 30th December.

**4. Method of production:** all the processes following the harvest, from pressing to packing, must be undertaken within the area described in the D.O.P. The olives must be pressed within 48 hours of their picking and the yield in oil must not be greater than 22%.

**5. Characteristics of the oil:** the oil produced must correspond to precise analytic measurements and must be examined by the appropriate Commission, which also undertakes tastings and decides on whether it should be approved.

**6. Tests:** the Ente di Certificazione indipendente (CERMET) undertakes constant checks on the places of production and on the products, ensuring complete conformity with the 'disciplinare' of the D.O.P. Val di Mazara. The Commissione di Controllo and the Consorzio di Tutela in their turn carry out further checks and tests, which ensure that the entire output of D.O.P. Val di Mazara oil is completely guaranteed.

## **Kibò within the D.O.P. Val di Mazara**

D.O.P. Val di Mazara is already a complete guarantee, but in our ongoing research into the quality of our olive oil we have attempted to go further.

**Earlier harvesting of the olives**, which reduces the yield but improves the tasting characteristics of the oil.

**Two-phase processing:** the olives are separated from leaves and debris and carefully washed in water, they are then reduced to a paste by a hammer press, passing to further pressing at body-temperature, and finally to the decanter and separation of the oil in its purest state from the wet residue. Following this phase the oil is ready and has no need of the centrifuge.

