



Kibò

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

Kibò Extra-Virgin Organic Olive Oil **D.O.P. Val di Mazara**

Technical Schedule

Olive Grove Extension: 12 Ha, currently expanding

Altitude: 450 m

Name of olive grove: Kibò

Name of oil: Kibò

Year of plantation: 1997

Number of olive trees: 3,700

Area of production: Petralia Sottana (PA)

Olive grove zone: Sicily

Type of cultivation: 6x5

Variety of Composition: Nocellara 50%, Biancolilla 50%.

Exposure: all

Harvest period: 10th October – 30th November

Harvesting technique: by hand

Pressing: continuous cold cycle

Production per hectare: 30 Q

Storage: in stainless steel containers under azoto

Acidity: 0.13

Certification: Agricoltura Biologica Suolo e Salute

D.O.P. Val Di Mazara

Sensory Quality: Medium fruity, slightly bitter and spicy;

Wild fennel, green tomatoes, and artichoke.



Commercial Information:

Type of Bottles	Sizes
Marasca	100 ml, 250 ml, 500 ml
Lattina	500 ml, 1000 ml, 5000 ml

Azienda Agricola Biologica
Di Salvo Rosellina

Via Enrico Albanese, 19 – 90139 Palermo

tel/fax +39 091 329924

mobile +39 338 29 08091

email: eleonorabriguglia@gmail.com

Tasting Notes

Organoleptic profile: It has a golden yellow color with warm shades of green. It has a medium fruity taste of olives picked at the right moment of maturity, slightly bitter and spicy, with a pleasant aroma of fresh herbs and wild fennel.

Recommended gastronomic uses: Perfect on Greek-style salads, and excellent for enhancing the flavor of potato soufflés and vegetable puddings. The oil has a remarkable vivacity and is excellent to enhance the flavor of any dish.

