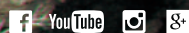


A TASTE OF SICILY

a tour in the oil mill



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OLIVE OIL

INTRODUCTION

The oil mill

The oil mill you will visit is one of the few mills boasting centuries old tradition of oil production. The activity started in 1880 when the great-great-grandfather of the current owner, built the first oil press.

Since then five generations have followed each other managing the company, enthusiastically passing on the art of making good oil.

Immersed in the olive groves of Chiaramonte Gulfi, which are famous for the high-quality oil, the company has two transformation facilities, a modern one with cold extraction, and a traditional mill.

Moreover there are a storage facility and a bottling plant for the oil.

Two oil tasters work continuously within the oil mill, scrupulously selecting the best olives in order to guarantee the final quality of an excellent product.

The prestigious national and international awards obtained by the oils produced and packaged by this company, confirm the special attention that the family gives to the production of high-quality oils,

and testify the importance of more than a hundred years of experience in this field.

Recently the firm also started to sell local Sicilian products with the ROYAL GOURMET trademark. Also in this case the aim is to offer high quality products on the market, specialties with unique flavors and aromas, typical of the territory in which the company operates.

Gathering the olives

Olives are harvested by hand, in order to prevent the surface cells of the fruit from breaking, thus avoiding the onset of oxidation, which would effectively compromise the quality of the oil.

Processing the olives

The olives are processed within 12 hours from harvesting. The oil obtained is poured into stainless steel silos where it will stand for a minimum of three months to facilitate the natural decantation and the development of the taste

The bottles are filled with an automatic machine that creates a vacuum within the bottles. The oil flows in without contact with the air. Once filled the bottles are tapped and sealed.

2019

RATES

The visit starts with a welcome to the guests and a short presentation of the company.

Then we move on to see the oil production phases. Tours during our harvest period, from mid October to early November, offer a real insight into the olive oil making process, compatibly with the weather conditions and the processing steps.

In the other periods of the year, as it is not possible to see the processing of the olives, guests will enjoy the projection of a film showing the various phases of oil production on a 250-inch giant screen. The film also shows how the processing by-products are reused to produce energy. The company is in fact very attentive to sustainable development, and for this reason it efficiently reuses everything, avoiding as much as possible the production of useless waste.

After watching the video, we move on to see the machinery, during which guests will have the opportunity to learn about some very important production details.

The visit continues with the tasting of Erbeso PDO Monti Iblei, an extravirgin olive oil which has won more than 110 National and International Awards. Guests will be led by an oil taster that will illustrate its organoleptic characteristics. Other oils produced by us, among which there also are particular spiced oils, will be available for a free tasting together with typical local products, samples of typical Sicilian preserves and our tasty "pani cunzatu", fresh bread slices with extravirgin olive oil.

Our production comprises olive oil seasoned with tangerine, lemon, basil, garlic, chili pepper, rosemary, porcini mushrooms, white truffle; also we produce Vinaigrette, a ready salad seasoning with Tonda Iblea extravirgin olive oil, balsamic vinegar from Modena and Sicilian lemon.

The mill is easy to reach as it is near to the S.S. 514 connecting Catania with Ragusa.



VISITS INCLUDE:

- Guided tour of the mill with projection of a video on giant screen
- Tasting of *Erbeso oil DOP Monti Iblei*
- Free tasting of other types of oil
- Tasting of local bread seasoned with *Erbeso Dop Monti Iblei oil*
- Free Tasting of oils with tangerine, lemon, basil, garlic, al chilli, rosemary, white truffle and vinaigrette
- Mix of tastings accompanied with local bread based on:

Semi-dried Pachino cherry tomato in fine Tonda Iblea oil

Crushed peasants plives in fine Tonda Iblea oil

Sicilian eggplant caponata

Onion and tuna cream

Tomato bruschetta

Dry tomato cream and wild fennel

Dry tomato cream, capers and anchovies

Dry tomato pesto, PDO Ragusan cheese, basil and walnuts

Spicy chilli pepper in Tonda Iblea oil

Lemon jam

Tangerine jam

Fresh mineral water available to guests

During the visit, there will be 4 changing preserves among those listed above. Some products may be replaced by other novelties.

 **DURATION OF THE EXPERIENCE** 2 hours

 **NUMBER OF PARTICIPANTS**
min 6 max 60 persons

PRICE € 13