

VALBELICE®



customized production to order in bulk, tins, bottles 🍷
we provide our top olive oil, know-how and consulting to make your vision
come true while exceeding your expectations

Valbelice



Green & Fresh... and Milder

Valbelice extra virgin olive oil, Gianfranco Becchina's second line, is a blend of the precious oils that come from deep green and robust Nocellara del Belice olives and pale green and delicate Biancolilla olives, both native to southwestern Sicily.

While Valbelice olive oil is available with Gianfranco's label and packaging, it is also the only olive oil he produces available for customization. This exceptional extra virgin can be produced to order under your private label as well as in co-branding. Valbelice oil is in the same quality range as Olio Verde, at a lower cost.

Valbelice is also customizable with regards to the percentages

of each of the two oils in the blend. While both olives produce a fruity olive oil, the Nocellara lends denseness, richness and spice, along with a high level of antioxidants, while the milder Biancolilla olives give a lighter, gentler and sweeter essence to the oil. Fine-tuning the blend allows you to tailor your oil to your own personal taste and to what you would like to offer to your clients, but no matter how the two are combined, the result is an extraordinary extra virgin olive oil with a milder taste profile that retains the green freshness and element of pepperiness for which Olio Verde is renowned.

Use:

Valbelice oil is best suited raw for traditional vinaigrettes and creamy dressings, and in cooking for white and red meat searing, stewing (dutch oven), and braising.