

VALBELICE®



available in 3L tins, 0,25L, 0,5L, 0,75L green glass Marasca bottles; customized production to order in bulk, tins, 0,25L, 0,5L, 0,75L and sample-sized 0,06L glass bottles

Valbelice



White & Lilac Olives... make it Milder

Due to the growing demand for his olive oil, Gianfranco Becchina launched a new line in 1998 named Valbelice. What better occasion to offer a variation on the theme?

Valbelice is a half-half blend of oils from deep green and robust Nocellara del Belice olives and pale green and delicate Biancolilla olives (White & Lilac), both native to southwestern Sicily. Gianfranco carefully selects the fruit off the tree from trusted, neighboring farmers and crushes them in his own mill at Tenuta Pignatelli for utmost quality supervision.

While both varieties produce a fruity olive oil, the Nocellara lends denseness, richness, and spice along with a high level of antioxidants, while the Biancolilla olives give a lighter, gentler and sweeter essence to the oil.

These olives are harvested in the fields extending from Castelvetro to the beach in Selinunte, towards the end of the "Olio Verde" production at Tenuta Pignatelli. They are slightly riper than classic "Olio Verde" olives: in fact an infinitely small proportion of those which find their way into Valbelice show signs of maturation, i.e. the purple colors of their last ripening fase. Valbelice is a result of the careful selection and blending of two different olives, the use of riper fruit, and milling in Gianfranco's own *frantoio*. Valbelice is an exceptionally clean and rich extra virgin olive oil with a milder taste profile that retains the green freshness and touch of pepper for which Olive Verde is renowned.

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.