

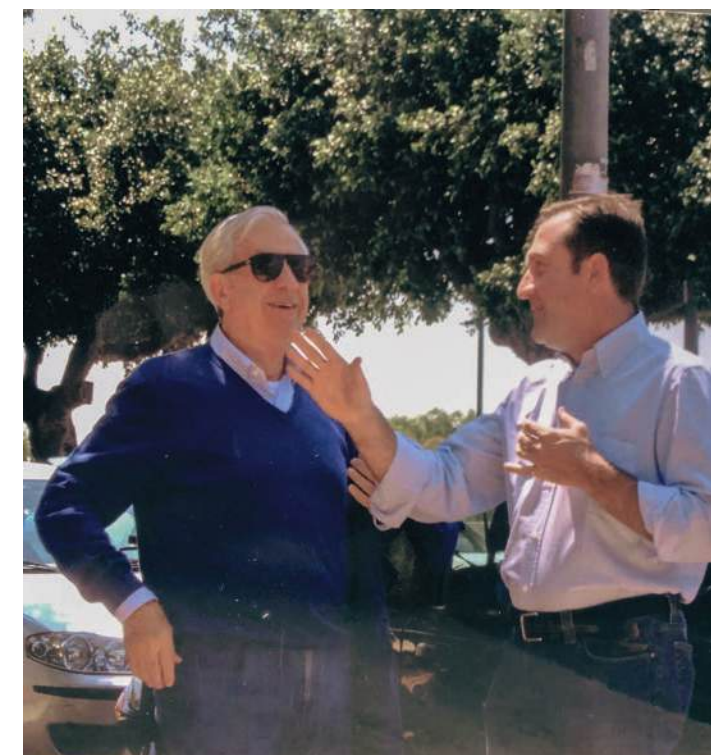


Organic IGP Sicily extra virgin olive oil



This oil is the fruit of the bond with our land that, with passion, unites us from generation to generation.

A few kilometers from the Mediterranean Sea and the Valley of the Temples in Agrigento, in the Contrada Scintilia, Di Mino extra virgin olive oil is born. It is the product of almost 5,000 olive trees which, with passion and dedication, have been cultivated by three generations of engineers. This land represents the continuity and consolidation of the values of the Di Mino family that Francesco wants to exalt today, being the first to produce an oil of excellence to be known all over the world.



The attention and care for our olive trees give us an oil of exceptional quality, capable of enhancing the flavors of foods in all their nuances.



The olive groves are located in an area of Sicily with a mild and favorable climate and are grown with agricultural techniques that use only natural substances, respecting the environment and biodiversity. In this way, an organic, healthy and genuine extra virgin olive oil is produced, obtained by cold pressing within a few hours of harvesting, using state-of-the-art technologies and stored in a controlled temperature environment.

The quality of extra virgin olive oil Di Mino is awarded and recognized nationally and internationally since the first year of production. These awards are a source of pride and encourage continuous growth, with the aim of bringing an example of Sicilian tradition around the world.





Nocellara del Belice

Organic IGP Sicily extra virgin olive oil

"A floral extra virgin olive oil with aromas of herbas, banana, tea, apple, green leaf, fresh almond, fresh cut grass and read pepper"

PHYSICO-CHEMICAL VALUES

Free fatty acids	0,21%
Peroxides	3,9 meq/kg
Polyphenols	704 mg/kg

FORMATS:



AWARDS:

Berlin Global Olive Oil Awards 2021-2022: **Goldaward**
London International Olive Oil Competitions: **Quality-Silver medal**
London Interational Olive Oil Competitions: **HealthandClaim-Silver medal**
Concorso Sol d' Oro Verona: **Absolutebeginners-Greatmention**
Milan International Olive Oil Award 2021-2022: **Gold tastingcupmediumgreenfruitiness**
Fondazione Italiana Sommelier - Bibenda 2022 - Bibenda 2023 - Bibenda 2024: **5gocce**
Oli d'Italia Gambero Rosso 2022: **Due foglie verdi**
Oli d'Italia Gambero Rosso 2023: **Due foglie rosse**
Biol 2022 XXVII International Prize: **Goldaward**
19^, 20^ e 21^ Rassegna Nazionale Oli Monovarietali - Assam: **Attestato di eccellenza**
New York Olive Oil Competition 2022-2023 (NYIOOC 2022-2023): **GoldAward**
Berlin Global Olive Oil Awards 2021-2022: **Goldaward**
Olivonomy Paris Award 2022: **Goldaward**
Olio Nuovo Days Paris 2024: **Top 10 World's Best Extra Virgin Olive Oils**

CERTIFICATIONS



Inspection body authorized by agriculture Italy.
Controlled operation. D22h



Certified by a public authority designated by mi.P.A.A.F.

COLD EXTRACTION CONTINUOS METOD

50CL 25CL

IGP SICILY ORGANIC

Biancolilla

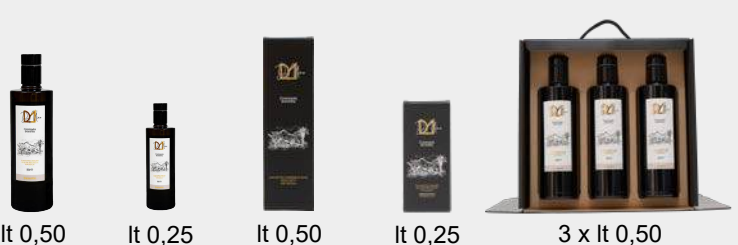
Organic IGP Sicily extra virgin olive oil

"Aromas of cut grass, green herb clove, rosemary, sage and fresh almond described as pleasent & friendly - perfect for a multi purpose use"

PHYSICO-CHEMICAL VALUES

Free fatty acids	0,20%
Peroxides	6,0 meq.oss/kg
Polyphenols	481 mg/kg

FORMATS:



AWARDS

- Special Award 2023 Gambero Rosso - Best IGP - Miglior olio IGP
- Guida Gambero Rosso 2022-2023: Tre foglie
- NYIOOC 2023: Gold Award
- Parigi Olio Nuovo Days 2022-2023: Gold Award
- Berlin GOOA 2022: Gold Award
- BIOL 2022: Gold Medal
- XX Rass.naz. oli monovarietari 2023: Certificato di eccellenza
- Milan International Olive Oil Award 2022: Bicchieri d'oro

CERTIFICATIONS



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COLD EXTRACTION CONTINUOS METOD

50CL 25CL

IGP SICILY ORGANIC



Blend

Organic extra virgin olive oil

Gift box

Green Fruity herbaceous notes, with hints of tomato, almond, apple and leaf, soft and rounded on the palate. Versatile, whether raw or cooked.



PHYSICO-CHEMICAL VALUES

Free fatty acids	0,22
Peroxides	6,5 meq/kg
Polyphenols	374 mg/kg

FORMATS:



lt 0,50



lt 0,50



3 x lt 0,50

AWARDS

- Guida Gambero Rosso 2023-2024: Tre foglie
- Berlin GOOA 2022: Gold Medal
- BIOL 2022: Gold Medal
- Milan International Olive Oil Award 2022: Bicchiere d'oro

CERTIFICATIONS

- Inspection body authorized by agriculture Italy. Controlled operation. D22h

COLD EXTRACTION CONTINUOS METHOD	50CL	ORGANIC
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GIFT BOX NOCELLARA DEL BELICE/
BIANCOLILLA ORGANIC EV00-IGP 25 CL



GIFT BOX ORGANIC EVOO
ORGANIC-IGP 50 CL



THREE BOTTLES GIFT BOX ORGANIC EVOO/ORGANIC-IGP 50 CL





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Favara, Agrigento



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A 70-year history in which tradition, culture and passion have distinguished us for three generations. Our oil is a blend of ingredients that come from the heart and tradition of our land.