

Olio
EXTRA VERGINE
DI OLIVA
ZAMMARA

MONOCULTIVAR
NOCELLARA DELL'ETNA


Product of Italy
COLD PRESSED



OLEIFICIO
Russo



*Technology and Innovation at the service of
a tradition staying unchanged over time.*

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This Line has been created for the HoReCa channel (Hotels, Restaurants, and Cafes) with particular attention paid to packaging and keeping their dimensions small enough not to encumber a table set for an elegant meal. Bottles are supplied with an overfilling cork, according to the current regulations and an antigrease label to avoid an unpleasant and unhygienic greasy effect.

Zammara Line

Sizes available

Bottles of 0.25 of a litre

Bottles of 0.50 of a litre

Zammara Bio Line

Sizes available

Bottles of 0.25 of a litre

Bottles of 0.50 of a litre



IT BIO 007
AGRICOLTURA ITALIA

Organismo di controllo autorizzato
dal MIPAAF IT-BIO-007
Operatore Controllato n. H640



THE ETNA'S NOCELLARA

A VARIETY OF OLIVES CULTIVATED AND HARVESTED
ONLY USING AGE-OLD METHODS

The ancient Nocelleria dell'Etna is cultivated over a limited Territory in the Catania province along the Etna's slopes including the Municipalities of Belpasso, Paternò, S. Maria di Licodia and Biancavilla, whose characteristics belong to the lands of volcanic origin.

In these places where mechanization is complicated, all the operations required for looking after the plants such as pruning, cleaning the ground and harvesting the fruits during October and November are performed by hand in the same way as it has been done over the centuries, cultivating over time the same ancient, unique traditions and heritage.



OIL CHARACTERISTICS

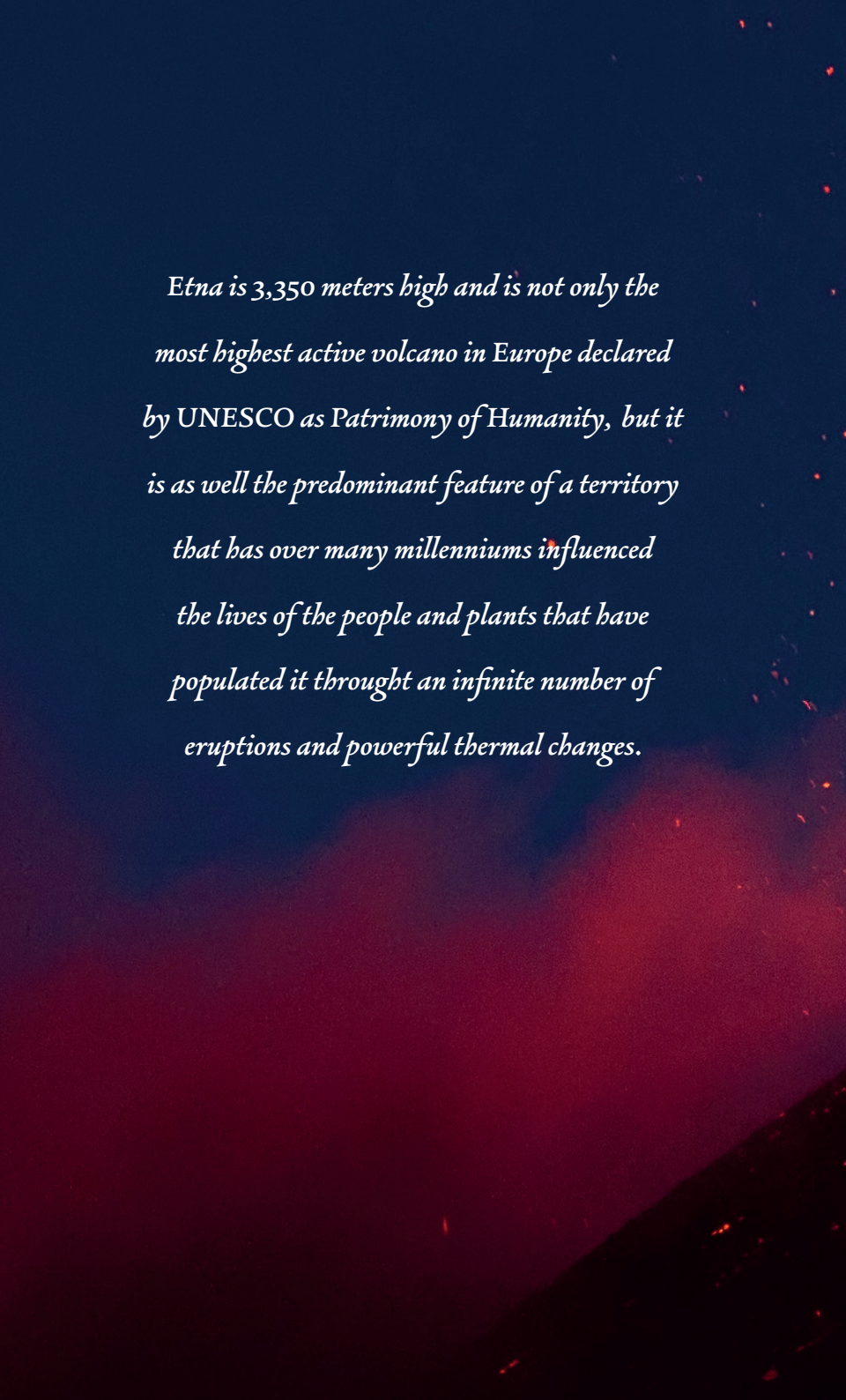
GOOD, HEALTHY AND RICH IN PROPERTIES
SALUTARY TO OUR BODIES

Extra virgin olive oil of the Nocellara Etnea variety has the following characteristics:

- Its colour appears to be emerald green with light golden yellow lights;
- Our noses detect a light to medium green fruity effect with the scent of artichokes, tomatoes, newly-cut grass and sensations of almonds;
- This oil affects our palates in a light and delicate fashion, slightly bitter as

well as spicy.

Because of its delicate scent and slight bitter and spicy notes, together with a low degree of acidity so as to not prevaricate but rather exalt the taste of the food eaten. It goes particularly well with all typically Mediterranean dishes rich in the scents, aromas and colours of our territory.



Etna is 3,350 meters high and is not only the most highest active volcano in Europe declared by UNESCO as Patrimony of Humanity, but it is as well the predominant feature of a territory that has over many millenniums influenced the lives of the people and plants that have populated it through an infinite number of eruptions and powerful thermal changes.