

# The BARONY™

THE ITALIAN EXTRA VIRGIN OLIVE OIL

## Technical Chart



Type of Oil	Extra Virgin Olive Oil High Quality
Type of Olive	Nocellara del Belice, Cerasuola
Altimetry	200-250 mt. slm
District of Production	Paceco (TRAPANI - SICILY)
Period of Harvest	October – November
Period of bottled	January
Tecnique of harvesting	Handmade stripping off
Milling	Cold continuous process
Conservation Methods	Steel tanks
Quantity of Barony Oil produced	7.000 litres each year



Company name

**TENUTA ALESTRA STAITI**  
by Azienda Agricola AlestraStaiti  
di Giovanni Genovese Alestra

Head Office

Via Marino Torre, 66

City

Trapani

Phone

+39 0923.544176

Fax

+39 0923.544175

E-Mail

[info@alestrastaiti.com](mailto:info@alestrastaiti.com)

Website : [www.alestrastaiti.com](http://www.alestrastaiti.com)

## Organoleptic Chart

Color	Intense green with golden reflexes
Perfume	Fresh pressed olives taste with herb's scent.
Flavour	Fruity, very harmonic and elegant flavours, rich of soft aromatic and light spicy taste and with an aftertaste of sweet almond.
Density	Intense
Use	For its peculiar characteristics the "Barony" oil is excellent raw with salads, boiled vegetables, soups of pulses, fish and meat, and if cooked it exalts the taste of tomato sauces, meats and grilled fishes.



## Packaging

Bottle by 0,75 – 0,50 – 0,25 – 0,10 litres – Steel Can by 5 - 3 litres

## The Company

FEW KILOMETRES FROM TRAPANI, AN ANCIENT PHOENICIAN PLACE FACES ON THE SICILIAN WESTERN POINT OF MEDITERRANEAN SEA, WE FIND THE VILLAGE OF PACECO. IN PACECO WE HAVE THE "ALESTRA STAITI" FARM. THE ANCIENT CASTLE FROM EIGHTEENTH CENTURY, BELONGING FROM ALESTRA STAITI DELLE CHIUSE BARONS, AT PRESENT A PROPERTY OF ALESTRA GENOVESE HEIRS, OVERLOOKS THE WHOLE TRAPANI VALLEY, FULLY COVERED OF LUSH CENTURY-OLD OLIVE TREES. NOW THE FARM, AFTER A THREE CENTURY ACTIVITY, FOR THE BEST CONSUMERS, PRESENTS HIS EXTRA VIRGIN OLIVE OIL WITH OTHERS BEST SICILIAN AGRICULTURE PRODUCTS. THE "BARONY" EXTRA VIRGIN OLIVE OIL IS AN OIL WITH INTENSE GREEN COLOUR, GOLDEN REFLEXES, VERY HARMONIC AND ELEGANT FLAVOURS, RICH OF SOFT AROMATIC AND LIGHT SPICY TASTE. ATTRIBUTABLE TO THE CAREFUL OLIVES SELECTION, THE HAND-PICKING STARTED ON THE FIRST DAYS OF OCTOBER AND IN CONSEQUENCE OF RIGOROUS CARE OF THE WHOLE PRODUCTIVE PROCESS, WE OBTAIN AN EXTRA VIRGIN OLIVE OIL WITH EXTRAORDINARY CHARACTERISTICS, AS ONLY THE EARTH AND THE SUN OF SICILY CAN OFFER.