



# DONNA LAURA™



Extra Virgin Olive Oil D.O.P. "Valli Trapanesi"

## Technical Chart



Type of Oil	Extra Virgin Olive Oil D.O.P.
Type of Olive	Nocellara del Belice, Cerasuola, Biancolilla.
Altitude	50 mt. s.l.m.
District of Production	Paceco (TRAPANI - SICILY)
Period of Harvest	October
Period of bottling	January
Technique of harvesting	Handmade stripping off
Milling	Cold continuous process
Conservation Methods	Steel tanks
Quantity of Donna Laura produced	8.000 litres each year



### Company name

Head Office  
City  
Phone  
Fax  
E-Mail

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## Organoleptic Chart

Color	Yellow golden with green sparkles.
Perfume	Scent olive with hints of grass.
Flavour	Fruity, slightly spicy with a hint of almond, tomato and apple.
Density	Intense.
Use	The ideal use of the Extra Virgin Olive Oil DOP "Donna Laura" is on seafood, salads and delicate meats.



## Packaging

Bottle by 0,75 – 0,50 – 0,25 – 0,10 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. FROM CENTURIES OLD OLIVE TREES OF THE BEAUTIFUL ALESTRA-STAITI ESTATE WE GET THE EXTRA VIRGIN OLIVE OIL "DONNA LAURA", CERTIFIED DOP "VALLEYS TRAPANESI". DONNA LAURA EXTRAVIRGIN OLIVE OIL D.O.P. HAS A FRUITY AND INTENSE FRAGRANCE, WHICH RECALL THE TYPICAL ESSENCES OF OUR SICILY AREA. IT IS RICH IN ANTIOXIDANTS AND POLYPHENOLS, HELPFUL FOR OUR HEART. ITS COLOUR IS YELLOW GOLDEN WITH GREEN SPARKLES.