

il sorger del sole single estate extra virgin olive oil

Italian olive oil is internationally acknowledged as being the world's premier oil. The olive trees at il sorger del sole were planted over 300 years ago and face south east. These are a rare type known as "Mignola" which are ideal for the local area, climate, soil type and altitude. Olive oil production is very labour intensive and the olives are picked at the beginning of November. Some 5kg of olives are required just to produce 1 litre of oil and some 43 minutes of labour are needed to produce this 1 litre! It takes 3 hours to press 500kg of olives!

Why is il sorger del sole extra virgin oil so special?

It is single estate and not mixed or blended with any other oils. Walnut trees in the groves help to 'impregnate' the olives to give the oil its distinctive flavour. Olives are hand picked which fall gently onto the net underneath to prevent bruising and an optimal mix of rich black olives and green/yellow olives are used to further enhance the flavour.

How can I be assured of the highest quality oil?

Originally, tested by a panel of oil specialists, it is tested at every harvest to confirm that it is extra virgin olive oil of the highest quality. Traceability from the 'field to the table' is recorded and monthly returns have to be submitted by law to an Italian Government Department responsible for this. The oil fully complies with Italian and EU legislation. The oil has been endorsed and regularly used by leading Michelin starred chefs too!

"Light and fruity. Pleasantly balanced, mainly sweet with hints of almond and spices."

Panel of oil specialists' assessment

How can I purchase the oil?

The oil can be supplied in traditional 25cl glass bottles, in ½ litre metal cans or in 1 litre metal cans. The oil can be supplied in stainless steel containers with choice of tap and these can be 'topped up' through the purchase of oil in metal cans. The stainless steel containers can be supplied in 3 litre, 5 litre and 10 litre sizes (Larger containers can also be supplied).



How much does it cost?

Our oil is competitively priced and we despatch using the Italian Postal Service, courier or by truck. We will optimise your shipment to give you the very best value for money. We can supply oil from ½ litre metal cans or 1 25cl bottles upwards. We have FDA clearance for our American customers. **Please send e mail oliveoil@peritalia.com for your personal quotation – without obligation.**