

# VAL DI MAZARA PDO



PRODUCT

Only varieties of local typical olives are used in order to produce the Val di Mazara PDO (Protected Denomination of Origin) oil: the 90% of oil come from Biancolilla, Nocellara del Belice, Cerasuola, while the remaining 10% from other varieties present in the area as Ogliarola Messinese, Giaraffa and Santagatese or eventually small percentages of other local typical cultivar;

colour: gold yellow with deep green tints;

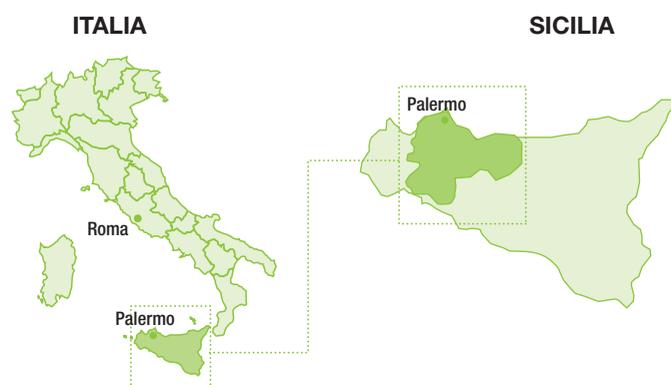
fragrance: gently fruity, almond aroma, excellent aromatic persistence;

taste: gently fruity, sweet aftertaste;

season: olive harvesting within 30th December.

PRODUCTION ZONE

The production area includes the territory of all the Communes in province of Palermo; the whole territory of the Communes of Alessandria della Rocca, Bivona, Burgio, Calamonaci, Caltabellotta, Cattolica Eraclea, Cianciana, Lucca Sicula, Menfi, Montallegro, Montevago, Ribera, Sambuca di Sicilia, Santa Margherita del Belice, Sciacca and Villafranca Sicula in province of Agrigento. Olives destined to the production of the Val di Mazara DPO extra-virgin olive oil must be produced in olive territories suitable for the production of oil through features and quality level foreseen by the production regulations.



DENOMINATION MARK



The logo of the Val di Mazara PDO extra-virgin olive oil is the Sicily Region with pointed out the production area, the inscription "DOP Val di Mazara" over the Region and "Sicilia" (Sicily) under, everything included in an oval with green background outlined by two olive branches. Every single packing of Val di Mazara PDO extra-virgin olive oil is countermarked by a code which provides all information relative to product origin; inserting the code in a suitable area dedicated to the traceability in the website of the Val di Mazara PDO ([www.dopvaldimazara.it](http://www.dopvaldimazara.it)) is possible to go back till the producer.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n.138 dtd 24.1.2001 (issued on GUCE (OJEC)L. 23 dtd 25.1.2001)  
Acknowledgement of Consortium for the Protection: D.M. 03.05.2005 (G.U. n. 112 dtd 16.5.2005) - renewal D.M. 30.04.2008 (G.U. n. 112 dtd 14.5.2008)

CONTACTS

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