

EXTRA VIRGIN OLIVE OIL ORGANIC

Ballasanti EVO Oil – The harmony of Sicilian scents.

Ballasanti extra virgin olive oil is born from the harmonious union of three historic cultivars – Biancolilla, Nocellara dell'Etna, and Nocellara del Belice – which grow among sun-drenched hillsides, sea breezes, and volcanic soils, creating an elegant and profound blend that brings to the palate the complexity and beauty of an ancient land.

On the nose, it releases a fruity and floral aroma, delicate yet persistent, evoking blooming almond trees, wild herbs, and meadow notes. On the palate, it is fluid and velvety, with a balanced structure and a clean, smooth finish. Its clear yellow color shines on the plate like a ray of sunshine.

Versatile in the kitchen, it enhances every dish with discretion and refinement: it pairs beautifully with seasonal vegetables, elevates white meats and poultry, and complements fish—both cooked and raw—with elegance.

Ballasanti is an oil for those who seek authentic quality, who recognize the soul of a place through its flavors, and who believe that every drop can tell a story.

Valori nutrizionali medi per 100 ml di prodotto

Average nutrition facts for 100 ml of product

Valore Energetico / Energy Value	824 kcal - 3389 kJ
Grassi Totali / Fat	91,6 g
di cui Saturi / of which Saturated	14,0 g
Carboidrati totali / Total Carbohydrates	0 g
di cui Zuccheri / of which Sugars	0 g
Proteine / Protein	0 g
Sale / Salt	0 g



IT BIO 006
AGRICOLTURA ITALIA
OPERATORE CONTROLLATO
N° D22H

CAP – PLASTIC – LDPE4 (POLYETHYLENE CAP)

BOTTLE – GL71 – GLASS

SEPARATE WASTE COLLECTION:

CHECK YOUR LOCAL MUNICIPAL GUIDELINES.



TENUTE
BALLASANTI