



## MARCHESI DI SPEDALOTTO

### *Tondo DOP – Extra Virgin Olive Oil*

**From Monti Iblei, SICILY**

*Chiamamonte Gulfi is known in Sicily as il balcone della Sicilia (Sicily's balcony) because of its high position atop the Monte Iblei ridge. The altitude and climate here guarantee a perfect environment for growing olives, and the area is now under the strict quality control laws of a Denominazione di Origine Protetta (DOP), guaranteeing olive oil excellence year after year.*

On the estate of Marchesi Achille Paterno' di Spedalotto, there are 7,500 olive trees, all organically farmed and growing the unique Tonda Iblea olive. Harvesting is done entirely by hand before crushing in a nearby *frantoio* (olive mill). Careful decanting into stainless steel tanks plus one month of settling ensure a beautifully clear oil. Tondo DOP is an incredible sensory experience: sweet, fruity and harmonious. Made with the famous Tonda Iblea olives of the Monte Iblei region, the oil is bright greenish gold in color. The strong aroma of tomato leaf gives way to green, grassy and floral notes. In the mouth, it is like no other oil we have tasted: pure tomato flavor.

In fact, the flavor of tomato is so overwhelming that it inspires entire feasts based on tomatoes and olive oil. Even savored all alone by the spoonful, this olive oil is addictive!

*Serving suggestions:*

- Try is as finishing oil for a simple bowl of spaghetti with tomato and basil
- Make a chopped tomato, oregano blossom and caper topping for grilled swordfish or tuna
- Use it for *caprese* salad, gazpacho or panzanella

➤ **Tondo DOP # 44020**, 500 ml/16.9 oz fl., 6/case

*Manicaretti*  
Italian Food Importers

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