



CASTRURIALI

PREMIUM
EXTRA VIRGIN OLIVE OIL
SICILY

Grown in Salemi · Hand-bottled in Castoreale

A NOTE OF THANKS

Grazie.

Thank you for choosing Castruriali. This bottle helps bring the ancient olive varieties of Sicily back into production.

An estimated three million olive trees stand abandoned across Sicily. Our work begins in Castoreale, where we are bringing abandoned groves back into care, tree by tree. At its heart is the Castriciana Rapparina, an olive that grows only here and is on the brink of extinction. With your support, we hope to reach other villages like it.

Every bottle you open helps keep them growing. You are part of that now.

Marco Rappazzo, Agricultural Steward

FROM THE MILL

Hand-bottled by *Antonio Mandanici*

Three native Sicilian olives, Nocellara del Belice, Cerasuola and Biancolilla, are picked green by hand and cold extracted the same day. The oil rests in steel tanks for several weeks, then Antonio, at 72, hand-bottles and checks every bottle in Castoreale.

MADE IN



EDITION

Limited, single harvest

AWARDED

Great Taste 2025

BEHIND YOUR BOTTLE

*Scan to meet the trees
your oil comes from*



The grove, the harvest and everything
about the oil in your hands.

Then come and see them for yourself.

FOUNDING LEAF

CASTRURIALI.COM

@castruriali #castruriali

/sicilianextravirginoliveoil

Printed on recycled paper. Please recycle.

IN THE BOTTLE

Extra virgin *olive oil*

GROWN BY Maria Concetta Monte
Salemi, Trapani

HARVEST Early, 2024/25

FREE ACIDITY 0.30%

PEROXIDES < 2 meq O₂/kg

POLYPHENOLS 410+ mg/kg*

BOTTLE Verdetrusco® green glass
250ml · 500ml

Independently tested by
Laboratorio Genovese.
*Lowest result to date.



THE TASTE

Green, grassy and *peppery*

Green apple and fresh-cut grass, a creamy body, then a big peppery finish: the mark of fresh polyphenols.

THE BLEND



FOR EVERYONE

100% pure, unfiltered extra virgin olive oil. *Nothing added.*

Naturally vegan and gluten free.

ENJOY IT

Use it *generously*



Drizzle
Over grilled fish, warm bread or ripe tomatoes.



Finish
A last spoonful on soup or pasta, off the heat.



Taste
On its own, from a spoon, the way it is tasted at the mill.

KEEP IT WELL

Store cool, dark and closed, never by the hob.
Best enjoyed within three months of opening.

More ideas at castruriali.com/recipes

GO FURTHER

Become a *Friend of the grove*

Visit Castoreale

Walk the groves and meet the mill.
castruriali.com/experience

Adopt an olive tree

A tree of your own in Sicily, with oil each harvest.
castruriali.com/adopt-an-olive-tree

Give a bottle

Gift-wrapped, for any occasion.
castruriali.com/#shop

Corporate gifting

For teams, clients and events.
castruriali.com/corporate-gifting



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