

AWARDS:

- 1st place "Orciolo d'Oro" 2013
- 2nd Place (Gourmet d'Argent) at the AVPA in Paris 2013
- 1st award at the Expo-Sicily 2013
- Der Feinschmecker Oli Award (top 200 companies of Oil in the word) 2013
- 2nd place at the Biofach in Nuremberg 2014
- 3rd place "Orciolo d'Oro" 2014
- Der Feinschmecker Oli Award (top 200 companies of Oil in the word) 2014
- Top 25 Best of BioPress Oliveoil
- Olive Japan 2017
- Gold Medal Award 2018



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The "Tenuta Iemolo" is a family owned farm of over 35 hectares, the farm is located in the district of Salmè-Corallo in the heart of the Iblei Mountains in the south-eastern Sicily, between Chiaramonte Gulfi, Acate, Vittoria and Comiso; a lucky and flat quadrilateral, perpetually beaten by the sun, inside which in addition to the 7.500 olive trees of Moresca, Tonda Iblea and some varieties of Nocellara Etnea and Biancolilla, a hundred carob trees characterize the peaceful and poetically landscape. A land of the sun certified "P.O.D. Monti Iblei Valley of Irminio" produces extra virgin olive oil of superior quality exclusively from organic agricultural methods certified by the MIPAAFT (Ministry of Agricultural, Food, Forestry and Tourism Policies).



Siré

Light fragrance of green tomato and almond with a slight hint of freshly cut grass. Medium fruity with a light spicy and bitter sensation with an aftertaste of green tomato, artichoke and almond.

Salmé

Scent of cut grass, green tomato and green olives. Light and harmonious sensation of spicy and bitter with a predominant aftertaste of green tomato.

Kamarina

Fruity large and complex characterized by hints of artichoke, with notes of oregano and slight hints of green tomato. Great on marinated bluefish, mushroom salads, vegetable soups and grilled red meats.

