



**CERTAIN PLACES
ARE BEAUTIFUL FOR SURE.
SOMEONE IS ALSO
EXTRAORDINARY BY NATURE.**

- **OUR EXTRA VIRGIN OLIVE OIL**

'Ntolio, an entirely Sicilian name for an oil that combines the Nocellara dell'Etna, the flagship of the island's cultivars, with the vigor of White Lilac. The result is an oil with a round and fruity taste that is appreciated on everything, especially raw.

Find out

- **OUR CITRUS PEOPLE**

The excellence of local citrus production in 7 varieties including oranges, clementines and mandarins, from the earliest to the latest, able to guarantee a continuous and quality offer, over the lifetime of the citrus season.

Find out



AGRICULTURAL COMPANY AUTERI: A STORY WITH CAPITAL A

- **KEYWORD: EXCELLENCE**

The company was founded in 2004 thanks to the will of Maurizio Auteri, the head of the family, who decides to take up the challenge of an area so characterized by citrus growing that dedicating commitment and resources to the "golden fruit" was almost inevitable. Passion does the rest and the company mission immediately is to create something excellent, favoring superior products at the height of an absolutely extraordinary territory. The entry of the sons Ornella and Mario and of the son-in-law Gianmarco into the company has added new life in recent years, giving impetus to a meticulous work of selection, including planting and replanting where necessary of which the fruits are fully harvested today.

- **A COMPANY ON THE WAY**

Almost 20 years later, the Auteri Company can now count on an area of over 23 hectares in the Fiumefreddo district, in an area particularly suited to citrus cultivation. This allows for an uninterrupted harvest of the best of local production from November to April. For some years now, olives have been added to citrus fruits which, starting from 2020, have begun to transform directly, producing and bottling under their own brand the extra virgin olive oil called 'Ntolio. Innovation and experience together with an obsessive attention to all stages of processing, allow us to guarantee quality and efficiency in all sectors of production and to operate with responses that are always ready to meet the needs of the market and customers.

EVERY TERRITORY



***HAS A STORY TO TELL.
SOMEONE, EVEN MORE THAN ONE***

YOLÉKI

- **IN THE BEGINNING IT WAS PALIKE'**

Where the Piana di Catania is wedged between the Erei and the Iblei reliefs, it is here that the settlement site of Palikè is formed in the Paleolithic. Its birth is linked to the cult of the Palici gods celebrated around the lake, now dried up, of Naftia. The vast inhabited center which arose later and called Pelagonia, will pass from the Norman domination in the Middle Ages to that, in more recent times, of important Sicilian aristocratic families and then arrive to the present day following the common historical fortunes of the island.

- **A DESTINY, CITRUS**

The Palagonese citrus vocation comes from afar, dating back to the beginning of the 16th century. The particular nature of the soil, of volcanic origin, together with the microclimate, favor the growth of immense citrus gardens that the many waterwells built to irrigate them, such as the ancient Pozzo Blandini, help to make them grow luxuriantly and reach them primates recognized and undisputed quality standards.

- **BEYOND CITRUS, OLIVES**

A land, the Palagonese one, born for agriculture. The climate and the geographical position, all contribute to making it the cornerstone of the local economy. Cultivation and marketing of citrus fruits in the first place, but not only, given that the territory lends itself to other excellent productions, one above all that of olive oil. It adds new life to the local economy giving at the same time prestige and impulse to the already renowned production local farm.

PRODUCTS

GALLO TAROCCO ORANGE

It is the queen of tarocco oranges. It is recognized for its red-streaked pulp, easy to peel and very good to eat. To an unmistakable strawberry aroma it adds low acidity and extremely healthy organoleptic characteristics. The total absence of seeds makes it perfect for table consumption.

COD: *TAROCCO GALLO NL C 898*

Category: *CITRUS*

- DESCRIPTION

NAME: *TAROCCO GALLO NL C 898*

RIPENING TIME: *December - January - February*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *obovoidal*

WEIGHT: *200 gr*

SKIN COLOR: *red*

SKIN: *slightly papillated*

SKIN THICKNESS: *medium*

PEELABILITY: *medium*

PULP COLOR: *red*

SUCCOSITY: *high*

SEEDS: *absent*

- ORIGIN: *Nucellar clone of the Tarocco Gallo variety selected at the CRA-Istituto Sperimentale per l'Agrumicoltura in Acireale in 1985. It is often referred to by farmers as Supergallo.*

- SYNTHETIC JUDGMENT: *Interesting clone of good productivity and size: At the time of early ripening it associates a good color of the pulp. On the other hand, the peel does not reach high anthocyanin pigmentation.*

HIPPOLITUS TAROCCO

It is a variety of Sicilian red tarocco characterized by a very strong red pigmentation due to the very high presence of anthocyanins that also color the white part of the skin. The flavor is very sweet with a good balance of acidity. It is harvested from the beginning of January until the end of February.

COD: TAROCCO IPPOLITO M 507

Category: CITRUS

- DESCRIPTION

NAME: *HIPPOLITUS TAROCCO M 507*

RIPENING TIME: *January - February - March*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *obovoidal*

WEIGHT: *200 gr*

SKIN COLOR: *intense red*

SKIN: *moderately papillate*

SKIN THICKNESS: *medium*

PEELABILITY: *medium*

PULP COLOR: *intense red*

SUCCOSITY: *high*

SEEDS: *absent*

- ORIGIN: *Clone selected and restored by micrografting and thermotherapy at the DOFATA - University of Catania in 1998.*

- SYNTHETIC JUDGMENT: *Interesting clone for the good quality of the fruits with an excellent taste, determined by a harmonious contrast between sugars and acids. The anthocyanin pigmentation of the pulp is very pronounced, on average extended on the peel.*

TAROCCO TACLE

It is a hybrid of clementine and orange characterized by an intense pigmented orange skin and orange pulp with anthocyanic streaks. The flavor is intermediate between orange and clementine and the harvest runs from December to late January.

COD: *TAROCCO TACLE*

Category: *CITRUS*

- DESCRIPTION

NAME: *TACLE TAROCCO*

RIPENING TIME: *January*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *oblate*

WEIGHT: *150 - 180 gr*

SKIN COLOR: *intense red*

SKIN: *slightly papillated*

SKIN THICKNESS: *medium*

PEELABILITY: *high*

PULP COLOR: *intense red*

SUCCESS: *average*

SEEDS: *absent*

- ORIGIN: *Triploid hybrid, resulting from the cross between Clementine Monreal 2 x X Orange Tarocco 4x, established in 1980 by in vitro culture of immature embryos at the CRA - Experimental Institute for Citrus Growing of Acireale and patented in 2001.*

- SYNTHETIC JUDGMENT: *Apyrene clone not influenced by the presence of foreign pollen. Fruit with an excellent flavor, intermediate between Clementine and Tarocco, of considerable size, very attractive due to the accentuated pigmentation of the pulp and skin.*

TAROCCO VCR

His Majesty Tarocco VCR, a variety characterized by an intense red pulp and a skin with a strong anthocyanin pigmentation. The fruit has a high juiciness and total absence of seeds which make it particularly suitable for table consumption.

COD: *TAROCCO VCR*

Category: *CITRUS*

- DESCRIPTION

NAME: *RED TAROCCO VCR*

RIPENING TIME: *December - January - February*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *spheroidal*

WEIGHT: *210 gr*

SKIN COLOR: *red*

SKIN: *slightly papillated*

SKIN THICKNESS: *medium*

PEELABILITY: *medium*

PULP COLOR: *intense red*

SUCCOSITY: *high*

SEEDS: *absent*

- ORIGIN: *Clone restored by micrografting from the Tarocco Rosso variety at the CRA-Istituto Sperimentale per l'Agrumicoltura in Acireale in 1987.*

- SYNTHETIC JUDGMENT: *An interesting clone due to the intense anthocyanin pigmentation of the pulp which manifests itself late when the fruit is fully ripe.*



CLEMENTINE TANGO

Late variety that ripens in February and continues until April. It lives perfectly in its environment respecting the bees in the cultivation areas. It is characterized by its intense flavor and the extreme sweetness of the pulp, despite the presence of good acidity. The almost total absence of seeds makes it perfect for consumption at the table.

COD: *CLEMENTINE TANGO*

Category: *CITRUS*

- DESCRIPTION

NAME: *CLEMENTINE TANGO*

RIPENING TIME: *February - March - April*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *oblate*

WEIGHT: *between 70 gr and 90 gr*

SKIN COLOR: *intense red*

SKIN: *moderately papillate*

SKIN THICKNESS: *thin*

PEELING: *easy*

PULP COLOR: *intense orange*

SUCCOSITY: *high*

SEEDS: *absent*

- ORIGIN: *Variety developed by the University of Riverside in California through the selection and irradiation of W. Murcott from Morocco.*

- SYNTHETIC JUDGMENT: *Totally seedless and commercially very versatile variety, the fruit resists on the plant until the beginning of April without losing its excellent qualities, including its high juiciness and the intense color of the pulp.*

MANDALATE

Hybrid fruit that resembles mandarin both in flavor and in the orange color of the thin skin. Late fruit, its harvest begins in February and continues until April, always remaining very juicy.

COD: *MANDALATE*

Category: *CITRUS*

- DESCRIPTION

NAME: *MANDALATE*

RIPENING TIME: *February - March - April*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *oblate*

WEIGHT: *100 gr*

SKIN COLOR: *orange*

SKIN: *moderately papillate*

SKIN THICKNESS: *thin*

PEELABILITY: *high*

PULP COLOR: *orange*

SUCCOSITY: *i*

SEEDS: *generally absent*

- ORIGIN: *Triploid hybrid resulting from the cross between Fortune 2x X Mandarin Avana 4x set up at the CRA-Istituto Sperimentale per l'Agrumicoltura in Acireale in 2004.*

- SYNTHETIC JUDGMENT: *The fruit very similar to mandarin, is absolutely apyrene being a triploid hybrid. It is interesting for the late ripening period which does not involve drying of the pulp which is still juicy.*

YOSEMITE OF SICILY

Variety characterized by a flattened shape, an easily peeled dark orange-red skin and a seedless, juicy and soft orange pulp. The sweet and balanced flavor, the light acidity and the absence of seeds, make it suitable for consumption at the table.

COD: *YOSEMITE MANDARIN*

Category: *CITRUS*

- DESCRIPTION

NAME: *YOSEMITE OF SICILY*

RIPENING TIME: *December - January - February - March - April*

- CHARACTERISTICS OF THE FRUIT

SHAPE: *oblate*

WEIGHT: *over 150 gr*

SKIN COLOR: *intense*

PEEL: *intense orange*

SKIN THICKNESS: *fine*

PEELABILITY: *medium*

PULP COLOR: *bright orange*

SUCCOSITY: *high*

SEEDS: *scarcely present*

- ORIGIN: *late triploid selected by the University of Riverside in California from the cross between (Temple x Dancy) 4N x Encore 2 N*

- SYNTHETIC JUDGMENT: *Juicy fruit with an excellent flavor due to the high sugar content and low acidity. Very attractive thanks to the intense color of the peel. Good presence of folic acid.*



'NTOLIO 0.5 L

Extra virgin olive oil characterized by a balanced organoleptic relationship that makes it a protagonist at the table, both cooked and raw, also ideal for the preparation of shortcrust sweets. The richness in polyphenols and the antioxidant properties that derive from it also make it an excellent ally in the prevention of cardiovascular and neurological diseases.

- CHARACTERISTICS OF THE FRUIT

Nocellara dell'Etna and White Lilac cultivars

Brilliant green color with slight straw hues

Fruity aroma with a faint hint of cut grass and artichokes

Delicate flavor with a spicy and sweet aftertaste

Low acidity

Rich in Polyphenols

Bottle size: 0,50 L \ PACK OF 6 BOTTLES X 0,5 L