



AN **AUTHENTIC** EXTRA VIRGIN OIL
THAT EMBRACES YOU



Agricultural Company **Evo Sicily**

evoembrace.com

THE SOUL OF THE COMPANY

Two women, two mothers, **Carmen** and **Giusy**, bound by a passion for oil and wine.

It was the desire to give life to this enterprise, to give the right value to an **authentic and unique territory in the world: our Sicily**.

A strong reminiscence to origins and history, an in-depth study of the region and the continuous challenge towards innovation have led us to create an extra virgin olive oil of excellence, which is able to interpret and proclaim this wonderful territory, a land that over the centuries has welcomed different peoples and cultures in an **overwhelming embrace**, giving the right value to a product rich in virtue.



Carmen Bonfante

Mom with a creative personality. She writes poetry and loves her profession madly. The love for the excellent products of her land, and the desire to acquire skills in different and complementary areas leads her to achieve numerous specializations in Quality Systems of the supply chain and Agri-food Safety, in Operational and Strategic Marketing, Communication, Sales executive Food and Beverage sector. She boasts the qualifications of Technical Expert Taster of wine and extra virgin olive oils and is a member of the commissions for the certification DOSicilia, Extra Virgin Olive Oils IGP, Sicilia and DOP Val Demone at IRVOS Palermo and at the Regional Institute of Wine and Oil. IRVO Palermo. She is also an AIS Sommelier expert in sensory analysis; oil mill technician specialized in new extraction techniques for the production, communication and marketing of excellent extra virgin olive oils. Business consultant and trainer and project manager with various roles and in various sectors of wine and oil companies. After years of experience, from her determination Embrace was born, an extra virgin olive oil that wants to be a messenger and promoter of new lifestyles.



Giusy Gambini



A multi-faceted mother, a tireless worker and a woman who has always been involved in social activities organized by the various voluntary and charitable associations of which she is a member.

The attachment to her land, the splendid Sicily, and her great passion for high quality food and drink have marked her professional training leading her to achieve the specialization of Sommelier AIS and subsequently to take the specialization of ONAV Expert Taster. - National Organization of Wine Tasters.

Her great passion is organizing events for the promotion of food and wine culture.

After years of work, she realizes the dream of starting a new entrepreneurial reality to launch and enhance a Sicilian extra virgin olive oil of the highest quality and limited production: it is precisely from this great will that she was born Embrace.

LIQUID GOLD. PRECIOUS AS AN EMBRACE.

A **modern design**, innovative and attractive.

The matt black tint guarantees the **total shielding from light** for an excellent and long product conservation and a symbol of elegance, exclusivity and high quality.

The satin gold pad printing represents the **preciousness of our product**: liquid gold, precious as an embrace and our well-being.

A chromatic contrast between black and gold that elicits **exclusive relationships and emotions**.





A **limited production** for a precious gift, as is life and our well-being.

The principle of reciprocity, of **giving** and **receiving** enclosed in an embrace.

There is nothing in the world that can make us feel better.

EMBRACE, **ALL WE NEED.**

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OUR FORMATS



Bott.500 ml



Bott. 200 ml



Bag in tube 3 Lt



Can 3 Lt

ATTENTION TO DETAILS



Anti-refill cap



Pourer-drop stopper

ATTENTION TO DETAILS

The case / package made by hand, in **soft touch cardboard with a black velvet passe-partout inside**, and a parchment on the collar with different phrases on the meaning of the universal embrace, because Embrace wants to be a messenger for new styles of life, and for the spread of the culture of quality extra virgin olive oil.

The bottles are carefully filled, corked, sealed, labeled and numbered one by one, by hand.

Once the oil has been consumed, the bottle can be reused as a design object, as a flower vase, as a candle holder, as a diffuser for the environment or to make a lamp.



EMBRACE. EMBRACE OF A LAND WITH DIFFERENT CULTURES

Sicily is an island that is enthroned in the middle of the sea, but it is also a system with many archipelagos: like a sun with numerous planets that revolve around it.

Cradle of different Mediterranean civilizations, Sicily was the center of the ancient world.

Greeks, Phoenicians, Sicans, Romans, Barbarians, Byzantines, Arabs, Normans, Swabians monarchs, Angevins, Aragonese, Spaniards, and the Bourbons.

This is the greatest wealth of the island: every population has left a mark that today coexists next to the sign of another, thus obtaining a harmonious and perfect synthesis.

Sicily is one of the most evocative scenarios if you want to admire the meeting of and connection between different civilizations; one can see the diversity of a magnificent cultural and in a line that separates people, exists a unifying line, and not an insurmountable border, recognizing the Sicilian singularity that is "the key to everything".

Sicily, the island of the sun, is a continent encompassing 3,000 years of history and art, stories and mythology, human warmth, contrasting colors, breathtaking landscapes and uncontaminated nature.



EMBRACE. UNIVERSAL EMBRACE.

As an opening to change, to
evolution, to **new lifestyles**, to
innovation, to **challenges**.

Because life does not admit replies,
but always **new beginnings**.

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EMBRACE. EMBRACE LIFE.

The **roots**, although invisible to the human eye, emanate their **strength from the soil**.

The **olive tree** stands solid and proud, showing the world the strength that pervades it.

The olives are unmistakable, yet different, each one of them **a history of adaptation**: the roots travel under the ground until they find a rock, around which they continue to stretch until they wrap around it, filling every fissure, every incision, every void, to intercept nutrients and generate parallel lives.



EMBRACE. NUTRITION FOR THE BODY AND THE MIND.

We called it **Embrace** because its properties have a beneficial effect on our health just as an embrace. **An embrace that warms the soul and the heart.**

With an embrace you **give and receive energy** that nurtures emotional well-being.

Embraces are healthy: they release healthy hormones such as oxytocin, reduce stress levels, are good for cardiovascular health and are able to release positive emotions.



OUR **FACES**.
OUR **HANDS**.
OUR **DEDICATION**.

THE GUARANTEE OF EXCELLENT **QUALITY**,
FROM THE **GROVE** TO THE **BOTTLE**.



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Our olive grove is located in the western part of Sicily, in **Campobello di Mazara** in the province of Trapani, between Selinunte and Marsala. Embrace is born here, on this timeless island, where a journey becomes a **voyage of the heart in which you are overwhelmed by an embrace** you can't forbear.

OUR OLIVE GROVE.



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 **embrace**
all we need

EMBRACE. CONSTANT DEDICATION THROUGHOUT THE PRODUCTION CHAIN

A thousand trees with an age between 60-70 years. Nocellara trees adapt to various environmental conditions. They have medium vigor, medium growth and canopy. The drupes darken during the veraison phase and take on a color that is near violet.

Shaping system: polyconic vase, with a planting layout of 8 m x 7 m.

The olive grove is equipped with a sprinkler irrigation system.

- ❖ Land: flat red - sandy
- ❖ Harvest time: second-third week of October
- ❖ Harvesting method: by hand in the early hours of the morning, when the temperature is still cool. The olives are placed in well-ventilated 20 kg crates. After an initial defoliation, they are taken to the mill, 10 minutes from the olive grove, and milled within 6 hours of harvesting.
- ❖ Crusher and extraction: cold continuous 2-phase and a half cycle with hammer crushers, kneading at controlled temperature in the absence of oxygen, with disc separator.
- ❖ Filtration and Conservation: the oil is filtered and stored in silos with nitrogen in a thermo-conditioned environment and finally packaged in batches based on requests.

EMBRACE. CONSTANT DEDICATION THROUGHOUT THE PRODUCTION CHAIN



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EMBRACE. A MONOVARIETAL OF NOCELLARA DEL BELICE



High quality extra virgin olive oil produced with Nocellara del Belice variety.

The most prestigious cultivar among the native Sicilian varieties, it is the most esteemed and best known, so much so that in 1998 it attained the DOP certification for table olives.

It has been present in the Sicilian territory, in particular in the **Trapani countryside**, for several centuries, most likely in the times of the Magna Graecia.

Although Pliny and Cicero are attributed with the introduction of the olive to Greek colonization, on the contrary archaeological research documents that **olives** were probably already introduced into Sicily in prehistoric times.

EMBRACE. A PRODUCTION CHAIN IN FULL COMPLIANCE WITH THE PRINCIPLES OF SUSTAINABILITY

We adhere to the rules of **GUIDED** battle and **INTEGRATED** battle, respecting the environment and the natural ecosystem.

All this provides a rational application of chemical treatments, limiting the use of plant protection products containing chemical substances.

This also comes about through:

- ❖ use of disease-resistant crop varieties
- ❖ natural hedges to favor the presence of natural antagonist insects
- ❖ selection of the collection period
- ❖ adoption of good cultivation practices and soil preparation
- ❖ traps for monitoring and mass capture of insects harmful to the olive tree
- ❖ pruning techniques to prevent some plant diseases of the olive tree and the fruit itself.



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 **embrace**
all we need

Traceability. For a guaranteed quality.



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EMBRACE. IGP SICILY

It is **certified IGP Sicilia**, a quality mark issued by the European Union, which defines products that are identified by peculiarities related to a specific territory and that respect a production disciplinary in which the "historical" origin in the declared territory is proven .

A unique oil, capable of expressing **the perfect fusion of the environment**, agricultural management and transformation of the fruit into an oil capable of **enhancing all the organoleptic characteristics** of a cultivar with a long Sicilian tradition.



EVO SICILY EMBRACE - EVOSI' Certification FRIEND OF THE EARTH

Our young company was born with a very specific mission, based on two fundamental and founding principles for us: **Safeguarding the environment and human well-being.** The choice of being an ethical and eco-sustainable company, to contribute, in our small way, to improving the quality of life of farmers, consumers and society as a whole, trying to be socially honest, transparent, correct and morally upright.

Environmental sustainability or eco-sustainability is an essential prerogative to guarantee the stability of the agroecosystem, i.e. the ability to maintain the functionality of the biological processes that take place in the olive grove over time, preventing the exhaustion of natural resources, minimizing the environmental pollution and therefore being able **to guarantee the healthiness of the product.**



EMBRACE. A FILTERED EXTRA VIRGIN OLIVE OIL

With the filtration process both solids and excess water are removed from the extra virgin olive oil.

The oil is passed through a porous medium that holds the solid parts and allows the liquid fraction to pass.

Furthermore, the porous medium is made up of hydrophilic substances that allow the retention, and therefore the removal of the water molecule from the oil.



WHY FILTER?

Filtration allows the oil to acquire a better stability and a **better resistance** to aging, preserving all the organoleptic properties.

Comparing the analytical values obtained for filtered and unfiltered oils, it is observed that:

- ❖ filtration is an advisable practice to obtain high quality oils that remain so over time;
- ❖ the filtration process does not significantly affect the chemical and physical parameters;
- ❖ in unfiltered oil, compared to filtered ones, the acidity increases and the number of peroxides is greater;
- ❖ filtration is a practice that preserves the volatile component linked to fruitiness in oils;
- ❖ no significant difference was noted for the total biophenol content.



EMBRACE. A NUTRACEUTICAL EXTRA VIRGIN OLIVE OIL

- ❖ Thanks to the action of monounsaturated fatty acids (oleic acid), it increases the fluidity of the blood and reduces the bad cholesterol in favor of the good one.
- ❖ It produces fat-soluble vitamins: vitamin A necessary for cell differentiation, vitamin D which along with vitamin K ensures bone formation, vitamin E, a powerful antioxidant.
- ❖ It is the most digestible and the healthiest among the fats, with beneficial effect on the whole gastrointestinal system
- ❖ It is recommended in pregnancy because it stimulates bone mineralization and prevents bleeding risks of the unborn child.
- ❖ It performs a beneficial action from early childhood for the development of the nervous system: its lipid composition is similar to that of breast milk, making it an essential food in the child's diet.
- ❖ In adulthood it protects us from diseases linked to the slowing down and deterioration of brain functions, such as Parkinson's and Alzheimer's.



A **territory**, a climate that makes our quality oil unique in the world, impossible to reproduce in other areas, with a clear and unrepeatable identity, with **very precise distinctive organoleptic characteristics**.



EMBRACE FOR THE AMBASSADORS OF TASTE

Aimed at chefs, the best ambassadors of quality agri-food culture.

Through their creativity, more and more people can get to know and appreciate extra virgin olive oil, spreading the culture of conscious consumption.

Because every oil, whether light, medium or strong, must be chosen in harmony with the nature of the dish to be prepared.

Oil represents a hedonistic experience, just like wine, able to dialogue in a unique way with the other ingredients present in the dishes, enriching them with character, however the wine is the soloist, the oil is the orchestra conductor, slowly permeates on food, harmonizing and enhancing all flavors.



ORGANOLEPTIC PROPERTIES

Colour

Coloration that can range from yellow to deep green. With a very low acidity that is always maintained below 0.2%.

Aroma

To the scent it is decisive and presents a fruity fragrance of medium intensity green olives. Floral, accompanied by notes of almond, green tomato, cut grass, artichoke and to finish a nuance of aromatic herbs.

Flavour

To the palate it is enveloping and confirms the breadth of the vegetable tones, revealing pleasant sensations of bitter and spicy in a harmonious balance. Delicately spiced with a slight sweet finish. Fresh and persistent.



EMBRACE FOR DIFFERENT SHADES

EMBRACE. Embraces and wraps each dish in its different shades, enhancing the flavors.

Uncooked it is great to harmonize and flavour simple dishes such as vegetable soup, vegetables, and seafood or orange salad.

In cooking it is ideal in the preparation of roasts and fries and first courses, thanks to the fact that its **smoke point** is higher than other types of oils.

Exceptional for the preparation of **desserts** such as lemon cake.





OLIO EXTRAVERGINE D'OLIVA

AN OIL WITH AN ALL SICILIAN ESSENCE.

EVOSI' is an evo oil that wants to represent Sicily an extraordinary land for its colors, flavors, landscapes, history, climate, sea and art, a source of inspiration for poets, writers and artists and precisely for this Giusy and Carmen called their farm Evo Sicily.

EVOSI' because you must always choose a quality extra virgin oil, because it accompanies us during our daily life in our diet as a source of well-being for our health.

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OLIO EXTRAVERGINE D'OLIVA

EVOSI 'is an extra virgin olive oil IGP SICILY that comes from a **blend of Nocellara del belice 80% and Bincolilla 20%**, two Sicilian native cultivars with a long tradition.

Our olive grove is located in Campobello di Mazara, 5 ha with a thousand Nocellara del Belice trees and about 100 of Biancolilla.

EvoSi is eco-sustainable.

We adhere to the regulations of GUIDED and INTEGRATED fighting, respecting the environment and the natural ecosystem.

Harvest time: in the third ten days of September, first ten days of October.

Harvesting method: carried out by hand, the olives are selected and placed in well-ventilated 20 kg crates. After a first defoliation, they are brought in the mill, 10 minutes from the olive grove, and pressed within 6 hours of harvesting.

Milling: cold in a continuous two-phase cycle, in the absence of oxygen and at a controlled temperature. (max. 27 °)

Filtration and Preservation and Packaging: the oil is filtered and stored in silos under nitrogen in a thermo-conditioned environment and finally packaged in small batches by hand, in elegant cans of 500 ml and 250 ml, 5 lt bag in box, according to requests. Everything to preserve and maintain the organoleptic properties of the oil over time.



Can 250 ml/500 ml



Bag in box 5 lt



OLIO EXTRAVERGINE D'OLIVA

Organoleptic properties

Green in color with golden reflections, with an acidity that does not exceed 0.1.

On the nose it shows a light fruity of green olive, fresh and citrusy with slight aromas of wildflowers, aromatic herbs, hints of almond, and artichoke and tomato.

On the palate it is fine and delicate, revealing pleasant bitter and spicy sensations, with an intriguing spicy finish of white pepper.

Pairings. The flavor gives a brackish and marine sensation that makes delicious and succulent dishes such as seafood salads, oranges, chicken, fresh cheeses, soups, fresh pasta, and finally it is perfect with pizza and bruschetta.

We personally take care of every phase of the production chain with dedication from the campaign to packaging, always meeting the needs of our customers.



AWARDS AND GUIDE 2020

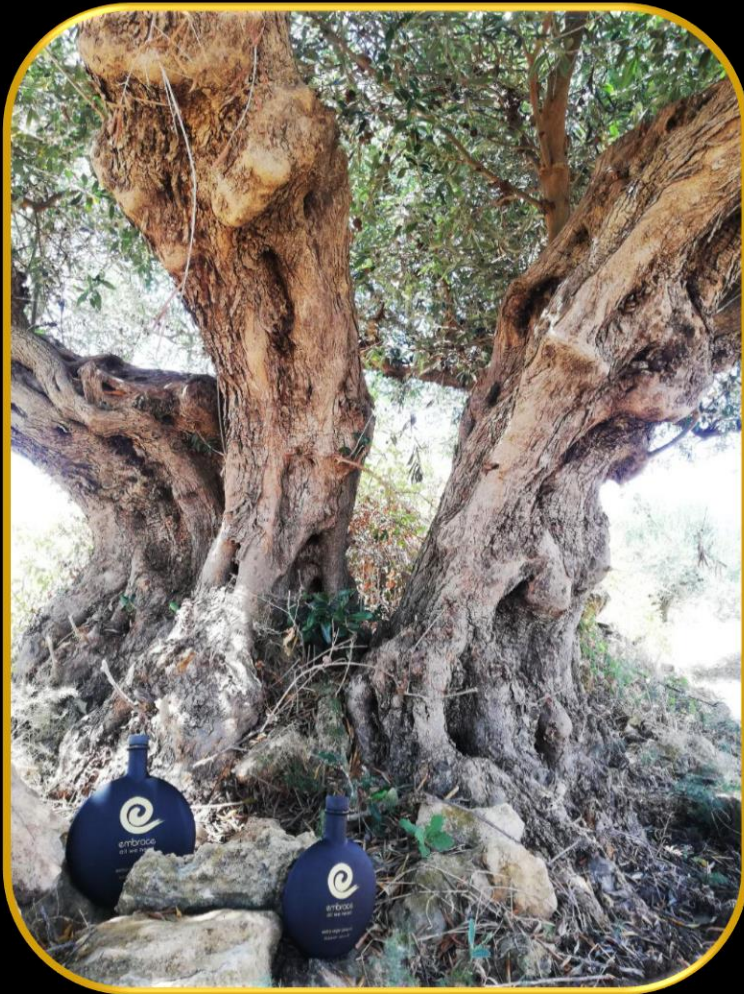


AWARDS AND GUIDE 2021



WORK THAT BECOMES A MISSION





I have long contemplated this old olive tree grown in arid land bent and hollowed by the mistral wind beaten by storms burned by the scorching sun.

However, laden with fruit, it gives fragrant oil like someone who, after a hard life, still lives by giving confidence and creating hope.

(Father Enzo Bianchi)



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