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# LA MOLAZZA



*MINISCI believes in organic farming and the cultivation of local products and is certified BIOSUISSE, IFOAM and NOP. Organic farming products, controlled by the I.C.E.A., must observe the standards established by the EEC Ruling no. 2092/91.*

*The entire production process is subject to inspection and quality certification since they all aim to be top of the range.*

*The Protected Designation of Origin (DOP) Bruzio extra virgin olive oil is tested by the supervisory body "Suolo e Salute".*



Contrada Mezofato 42  
87060 Cantinella, Corigliano (CS)

**MINISCI** company is located in South Italy, in the gentle, sunny plain of Sibari and is one of the leading companies in the food-agricultural industry of Calabria. Run with skill and passion by Angelo and his two sisters, it produces and markets more than 800 tons a year of extra virgin olive oil.

Tasting them means to rediscover the flavors which nature offers, so generous towards those who respect its identity and acknowledge its greatness. On the lands of the farm, the plants grow vigorous and strong, welcoming the warm embrace of the sun, enveloped in the spell of time which loses its traces in antiquity.

**MINISCI's** brands,  
in 3 different bottles:

Le Terre  
del Castello



La Molazza



# LA MOLAZZA

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## MINISCI INSPIRED BY ANTIQUITY

*(only for History lovers)*

*The spirit of its forefathers, the expression of a millenary culture, the protector of refined and genuine flavors of the present, the Minisci farms lie in a unique, rich territory.*

*Sibari, the heart of the Magna Grecia, is a mosaic of culture, art, tradition and innovation. An ancient land, full of mystery, myths and legends, of genius and creativity, of untiring workers and great artists. This was the chosen place of settlement for the Greeks, Bruttii, Romans, Byzantines, Goths, Arabs, Lombards, Normans, Swabians, Angevins and Aragonese. Populations who helped to form the identity and history of a strong and proud land. Corigliano, the centre of the Sibaritide, is a fertile, life-giving land; its etymological origin ("chorion elàion", land of the olive trees) reveals its ancient vocation for growing olives, the gift of nature.*

## MINISCI – our philosophy:

- *deep respect for the land*
- *love of nature and its good*
- *safeguard of the natural quality*
- *offering typical and healthy products*
- *selection of the best raw material*
- *friendly work environment for our employees, entrusting them with responsibility and treating them with respect*
- *creation of partnering relationships of trust, integrity, customer satisfaction and loyalty*
- *using our strengths to support socially responsible initiatives that protect the environment and foster stewardship of the land*

## MINISCI chooses Quality

The millenary tradition created by our forbears has left us with the secrets of how to achieve excellence in our products. The use of native varieties of olive: Dolce di Rossano, Tondina and Carolea. Organic farming methods, favoured by an ideal micro-climate, manual, selective picking, immediate crushing, the meticulous attention to the extraction process using the ancient stone crushing method, natural decanting, filtering and bottling in hygienic conditions ensure the quality of our oil.



# PRODUCTS LINES

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## Coriolanum brand



-**D.O.P.** (0,75L, 0,50L, 0,25L, 0,10L)

-**Organic** (0,75L, 0,50L 0,25L 0,10L)

-**Flavored** (0,25L, 0,10L)

*(lemon, bergamon, mandarin, oregan, basil, hot pepper, garlic and hot pepper)*

## Le Terre del Castello brand



-**Organic** (0,75L, 0,50L 0,25L)

-**Flavored** (0,75L, 0,25L )

*(lemon, bergamon, mandarin)*

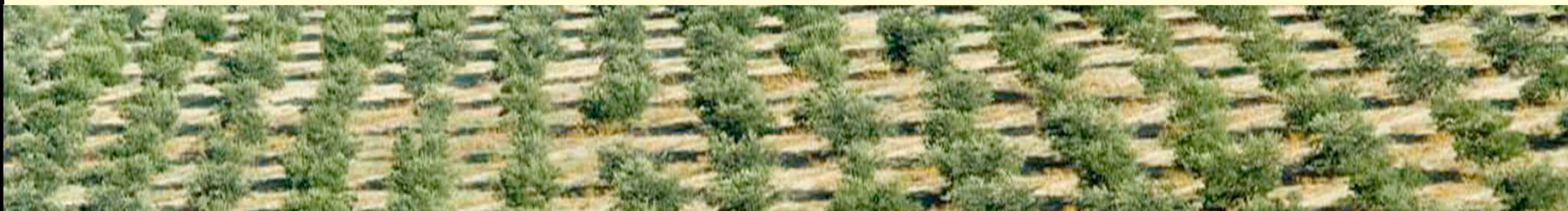
## La Molazza brand



-**D.O.P.** (0,75L, 0,50L, 0,25L)

-**Organic** (0,75L, 0,50L 0,25L)

-**Convenzional** (1L, 0,75L, 0,50L, 0,25L )



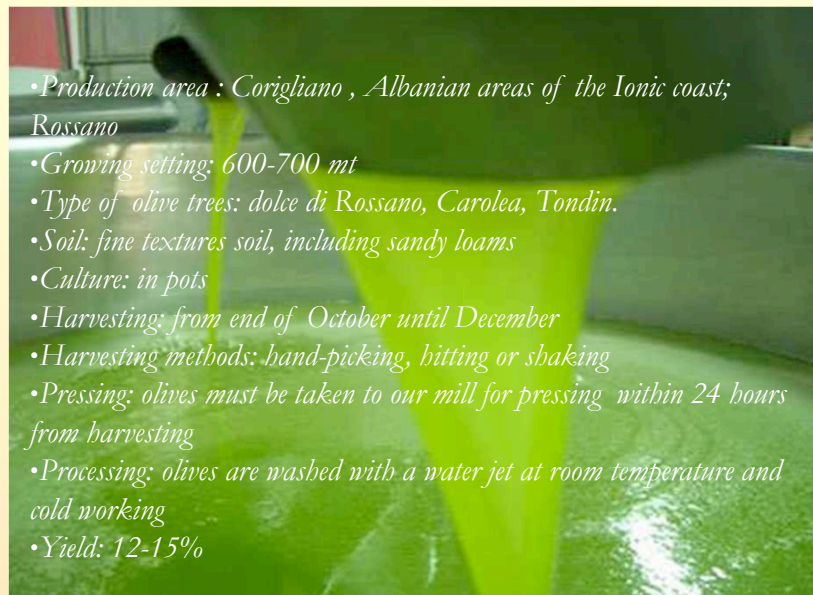
# THE DIFFERENCE

## ORGANIC INFORMATION

- *Soil characteristics: Predominant sandy tending to loamy*
- *Cultivar: Carolea - Tondino - Dolce di Rossano - Nocellara del Belice*
- *Method of irrigation: Micro-drip irrigation*
- *Method of picking: Mechanical shaker or combing machine*
- *Method of crushing: With stone grindstones*
- *Harvesting period: From October to December when suitably ripe*
- *Period of crushing: Within 12 hours of picking*
- *Decanting: Cotton filtered*
- *Bottling: Automatic system; Bellolio type bottles in dark-coloured glass*
- *Storage: silos and underground tanks in stainless steel with nitrogen injection*
- *Panel Test: Appearance: clear, golden yellow colour; Aroma: freshly picked olives; Taste: slightly fruity with sweet aftertaste;*  
*Density: average fluidity*
- *Use: As well as being the ideal dressing for all types of salads, used regularly it has beneficial effects on the metabolism of fatty acids, reducing the absorption of cholesterol.*



*Cultivar: Olea europea sativa  
(variety: Dolce di Rossano,  
Carolea, Tondina)*



- *Production area : Corigliano , Albanian areas of the Ionic coast; Rossano*
- *Growing setting: 600-700 mt*
- *Type of olive trees: dolce di Rossano, Carolea, Tondin.*
- *Soil: fine textures soil, including sandy loams*
- *Culture: in pots*
- *Harvesting: from end of October until December*
- *Harvesting methods: hand-picking, hitting or shaking*
- *Pressing: olives must be taken to our mill for pressing within 24 hours from harvesting*
- *Processing: olives are washed with a water jet at room temperature and cold working*
- *Yield: 12-15%*

## DOP INFORMATION

- *Soil characteristics: Predominantly clay*
- *Cultivar: Dolce di Rossano (70%) - Tondino – Carolea*
- *Method of irrigation: Micro-drip irrigation*
- *Method of picking: Picking by hand*
- *Method of crushing: With fruits only just ripe by continuous cycle stone grindstones*
- *Harvesting period: From October to November*
- *Period of crushing: Within 12 hours of picking*
- *Decanting: Natural or cotton-filtered*
- *Bottling: Semiautomatic system; Bellolio type bottles in dark-coloured glass*
- *Storage: silos and underground tanks in stainless steel with nitrogen injection*
- *Panel Test: Appearance: clear, average density, colour tending to green; Aroma: delicate but distinct olive flavour with hints of grass; Taste: slightly fruity with sweet aftertaste; Density: average fluidity*
- *Use: The anti-oxidant properties produced by the high content of polyphenols and low content of peroxides, make this oil an essential ingredient for all those dishes in which it can be enjoyed as is, so as to enjoy its excellent quality to the full.*

# LOGISTIC INFO

*La Molazza*

	Kind of pallet	Bottles per case	Cases per pallet	Cases per Layer	Weight per case (kg)	Weight per pallet (ql)
1L jar bottle	EUR	6	100	20	9,8	1,0
0,75L jar bottle	EUR	6	125	25	7,41	9,3
0,5L jar bottle	EUR	6	150	30	5,88	8,8
0,25L jar bottle	EUR	6	216	36	3,39	7,3

*Le Terre del Castello*

	Kind of pallet	Bottles per case	Cases per pallet	Cases per Layer	Weight per case (kg)	Weight per pallet (ql)
0,75L jar bottle	EUR	6	125	25	7,41	9,3
0,25L jar bottle	EUR	6	216	36	3,39	7,3



	Kind of pallet	Bottles per case	Cases per pallet	Cases per Layer	Weight per case (kg)	Weight per pallet (ql)
0,75L jar bottle	EUR	6	115	23	7,41	8,8
0,5L jar bottle	EUR	6	150	30	5,88	8,9
0,25L jar bottle	EUR	6	216	36	3,39	7,3
0,1L jar bottle	EUR	6	246	41	3,5	8,6

EUR pallet: 120 x 80 cm