



CASTRURIALI

PREMIUM

EXTRA VIRGIN OLIVE OIL

SICILY

CULTIVATORS OF TREES | MASTERS OF EXTRA VIRGIN OLIVE OIL | GUARDIANS OF TRADITION



Antonio Mandanici has dedicated his life to the art of olive oil production, guiding the oil mill through decades of advancements in technology and processes, with his unparalleled 60+ years experience shaping every aspect of its evolution.

Now, at the age of 72, he is finally able to realise his dream of producing some of the best extra virgin olive oil the world has seen.

At Castruriali, we don't just make olive oil—we continue a tradition

In the heart of Sicily, we grow our olive trees on ancient land with centuries of history, working closely with our community to produce oils that are truly authentic and full of quality.





CASTROREALE, MESSINA

Castroreale, situated in the province of Messina in northeastern Sicily, is recognised as one of Italy's Most Beautiful Villages ("I Borghi più belli d'Italia"), known for its stunning medieval architecture, panoramic views of the Tyrrhenian Sea, and its deep-rooted cultural and agricultural traditions.

SALEMI, TRAPANI

Salemi, located in the province of Trapani in Western Sicily, is officially recognised as one of Italy's Most Beautiful Villages ("I Borghi più belli d'Italia"), celebrated for its historic charm, medieval architecture and rich olive oil heritage amidst the rolling hills of the Belice Valley.

Sicily, particularly Castroreale and Trapani, produces some of the world's finest olive varieties due to its unique terroir—rich volcanic soil, a perfect balance of sun and coastal breezes and centuries-old cultivation traditions.



WHY CASTRURIALI ?

Guided by a Master, infused with Health: Our oil is made under the expert guidance of Antonio Mandanici, a master with over 60 years of experience in olive oil production. Each bottle is hand-bottled and quality-checked by him, ensuring unparalleled quality in every drop. The olives, thriving in Sicily's fertile, volcanic soil, are rich in nutrients, lending our oil a unique profile packed with antioxidants and polyphenols.

100% Authentic, 100% Italian: We produce exclusively with bottles from Italy and DOP olives from our restored Sicilian groves and trusted farmers, ensuring our oil is genuinely "made in Italy" and free from the low-quality blends that dominate the market.

Restoring Sicily's Heritage: We are a regenerative project. Every bottle supports our work in restoring abandoned, centuries-old olive groves, bringing life back to the land and economic vitality to rural Sicilian villages.

A Blend of Tradition and Technology: While guided by traditional mastery, we utilise the latest Peirilisi technology to cold-press our olives. This modern precision ensures we preserve the maximum levels of polyphenols and antioxidants—the natural compounds responsible for EVOO's profound health benefits. QR code technology on the bottles allows for full traceability - from nutritional profiling to the actual trees providing the oil.

Taste the True Flavour of Sicily: We press our olives within hours of harvest, capturing a vibrant, complex flavour that is a stark contrast to the bland taste of mass-market oils.

Most importantly, the taste.

Castruriali's extra virgin olive oil delivers a rich, nuanced flavour that reflects the purity of the Sicilian soil and the craftsmanship of generations.

We've heard countless wonderful descriptions from those who have tasted our oil, each palate discovering something different. Some note its buttery, mild notes, perfect for delicate dishes. Others are surprised by a distinct peppery finish, a sign of high-quality polyphenols. You might detect the fresh, vibrant taste of green apple or fresh grass or the earthy depth of artichoke and nutty undertones. Each bottle tells its own story, a mosaic of flavours waiting to be discovered.

2024/2025

SPECIFICATION

Product: Classico

Harvest: Early (November 2024)

Cultivar: Nocellara del Belice, Cerasuola and Biancolilla.

Region: Salemi, Sicily (Trapani).

Farmer: Maria Concetta Monte.

Producer: Antonio Mandanici.

100% Made in Sicily.

First Cold Press.

Unfiltered.

Pure.

Acidity: 0.30%

Polyphenols: 420+ mg/kg

Peroxide: <2

Expiry: 12/2027

Sizes: 250ml, 500ml (larger sizes available on special request).

RRP: 250ml = £19.99, 500ml = £34.99



Nocellara del Belice olives are renowned for producing a high-quality extra virgin olive oil with a rich, full-bodied character.

This Sicilian variety yields an oil with a vibrant green hue, a fresh and fruity aroma and a well-balanced flavour profile. It is prized for its notes of green tomato, fresh herbs and artichoke, with a pleasant bitterness and a distinctive peppery finish, indicating a high polyphenol content.

These antioxidants not only enhance the oil's depth of flavour but also contribute to its exceptional health benefits



Cerasuola olives produce a robust and intensely flavoured extra virgin olive oil, characterised by a deep green colour and a rich, complex aroma.

This Sicilian variety is known for its bold taste, with pronounced notes of fresh grass, green almond and artichoke, complemented by a balanced bitterness and a strong, peppery finish—indicative of its high polyphenol content.

Cerasuola EVOO is highly prized for its antioxidant properties and long shelf life, making it an excellent choice for enhancing grilled meats, hearty dishes and rustic Mediterranean cuisine while also providing exceptional health benefits.

Biancolilla olives produce a delicate and well-balanced extra virgin olive oil with a light golden-green colour and a smooth, fruity aroma.

This Sicilian variety is known for its mild yet complex flavour profile, featuring subtle notes of almond, ripe tomato and wild herbs, with a gentle bitterness and a light, peppery finish.

Biancolilla EVOO has a lower polyphenol content compared to more robust varieties, making it especially suited for drizzling over fresh salads, seafood and light dishes where a softer, more elegant olive oil is desired. Its smooth texture and aromatic complexity make it a favourite in Mediterranean cuisine.





To discuss or enquire further, please contact us on the details below. We would be delighted to share more about Castruriali and our mission to preserve Sicily's true extra virgin olive oil

YAZDAAN HUSSAIN

DIRECTOR

YAZDAAN@CASTRURIALI.COM

+447969270785

MARCO RAPPAZZO

DIRECTOR

MARCO@CASTRURIALI.COM

+447553042464

CASTRURIALI

WWW.CASTRURIALI.COM