

The Company

The Grotte Capelvenere farm was founded in 1971 by the founder and owner Salvatore Trainito, in Castronovo di Sicilia in the family estates in the Regalsciacca district and Grotte di capelvenere, central western area of Sicily, to continue with passion the traditions of their ancestors, always dedicated to the care of the olive tree and good oil. In 2020 it expands its agricultural activity through the construction of an oil mill with an adjoining bottling plant in the Montoni district, in the municipality of Cammarata (AG), another area rich in centuries-old olive groves where excellent Sicilian varieties prevail, such as; the biancolilla, the nocellara, the cerasuola, the mazara and the coratina.

The Territory

The Regalsciacca and Grotte Capelvenere estates fall within the municipal territory of Castronovo di Sicilia. They belong to the territory of the Sicani mountains crossed by the rivers Platani, Morello which delimit large valleys of orchards, pears, peaches and splendid plains, rich in centuries-old olive trees. The landscape is wonderful and you can enjoy the colors between the blond swaying of the crops, the intense green of the olive trees, the clear blue sky and the splendor of the sun. The first inhabitants of the island settled in this

territory of Sicily: from the Sicans to the Arabs and the Spaniards. Peoples who had the cult of the olive tree and oil, a product that has become indispensable for life. The olive tree, a plant considered sacred for all the religions of the times, which was venerated for its millenary history, could not be outraged by anyone. The fertility of the soil, the climate and the splendor of the sun have produced in this territory all the excellences that agriculture can give to man. Wheat, oils, wine over the millennia have never lost their value and have always attracted people to the island.

The production cycle

From harvesting to processing and bottling

The olive harvest is traditionally carried out with the manual method to guarantee the conservation of the organoleptic properties of the product within 24 hours it is transformed into oil.

The olives delivered to the mill are suitably subjected to defoliation and washing with fresh and drinking water.

Subsequently the olives are sent to crushing with the use of a hammer mill to form the paste, which through a pump is poured into the ripening malaxers, where a remixing process is performed for about 60 minutes in the absence of air to avoid the 'oxidation. the mass produced is pushed to the decanter to be pressed in order to eliminate the vegetation waters and leave the product to send to the centrifugal separator, where the separation of the oil from the water takes place.

The oil is stored in stainless steel containers at a controlled temperature of 16/18 ° C waiting to be bottled. Bottling takes place in Doric glass bottles with a capacity of 250cl, 500cl and 750cl and in 3L and 5L aluminum cans. Everything is packaged in cardboard boxes containing 6/12 bottles based on capacity.

Characteristics of olive trees

The company olive groves of about 40 hectares extend over a hilly area between 500 / 600m s.l.m. In the countryside of Castronovo di Sicilia (PA) and Cammarata (AG), the mild temperatures in the various seasons of the territory favor the life and productivity of the plants. The distance from the southern and northern coastal strip preserves them from the warm sirocco

winds and cold north winds. A careful pruning, fertilization and harvesting at the right time, when the veraison changes the color of the fruit, determine the quality of the olives, while the phenolic substances, the low acidity enhance the organoleptic aspect.

The oil: value, purity, physical, chemical and organic qualities.

The oil was subjected to the test report and careful analysis by the laboratory of the Sicilian Region - Regional Institute of Wine and Oil - with which oleic acid was revealed in the measure gr 0,20 / 100 compared to the value maximum of 2.5 foreseen by the law in force. The peroxide value found corresponds to meq / kg 1.6 compared to 7meq / kg. The excellent quality of the oil emerges from the results of the UV spectrophotometric analysis K232-1.85, K268-0.12

lower than the oxidation and conservation data, as the product obtained comes from healthy olives and from a kneading occurred in optimal conditions with phenols equal to mg / kg280. The



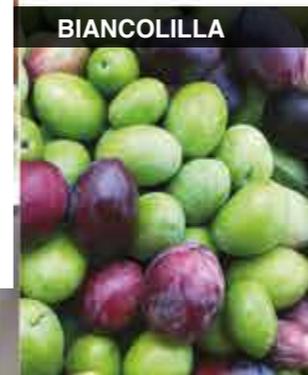
OUR CULTIVARS



NOCELLARA



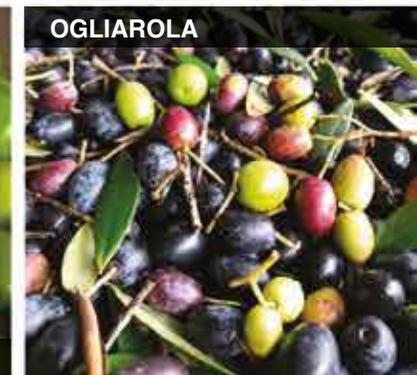
CERASUOLA



BIANCOLILLA



MAZARA



OGLIAROLA

polyphenols found are a class of compounds that give the oil stability, nutritional, health and sensorial qualities. The organoleptic evaluation was detected by the tasting committee with report number 2 of 8 January 2021 with which they define the balanced oil characterized by medium green fruit, medium bitter and medium spicy.

Health properties of extra virgin olive oil

The oil has nutritional qualities and health benefits. It has an important antioxidant action carried out by the presence of vitamin E.

Polyphenols, phytosterols, chlorophylls and carotenoids contribute to counteracting cell aging and prevent hypertension and coronary disease problems.

The sale

It is carried out in the company, through the commercial channels of large-scale distribution and large-scale distribution or online in our e-commerce

OLIVES FROM
RECOGNIZED
IGP AND ORGANIC
CROPS



Capel
Venere

EXTRA VIRGIN OLIVE OIL

Pure and
Sicilian



ALWAYS WITH YOU EVERY DAY
FOR YOUR LIFE, YOUR HEALTH, YOUR DIET

Extra virgin olive oil is considered like a pharmaceutical, drinking a tablespoon of oil in the morning on an empty stomach is a panacea for the body



The Grotte Capelvenere Company in order to protect its customers and to maintain the high quality of its oil always aims to adopt the following minimum guidelines:

- Use only fresh, healthy olives at the right degree of ripeness
- Collect the olives directly from the tree, without damaging the branches
- Choose rigid and perforated boxes for transport
- Do not let more than 24 hours pass between the olive harvest and the oil extraction
- Make sure the olives are properly defoliated and washed before pressing
- Carry out a processing cycle in which the temperature never exceeds 27 degrees
- Minimize exposure to oxygen in oil and olive paste
- Carry out the sensory analysis of the oil in addition to the laboratory ones
- Store the oil in suitable containers, made of stainless steel, under a nitrogen head
- Pack the oil in dark glass containers to protect it from light



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