



LO VULLO G R O U P

The good taste of the Sicilian land!

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about us

The Lo Vullo society was born from the experience acquired over the years, mantaining values and traditions of the ancient farmers, making quality its primary aim. For many generations, they try to continue production and selling products that characterize the company: fruit, the production of peach and apricot, that over the years have reached its qualitative standard. So, soil charateristics, rich of humus and easily irrigable, and the climate particularly mild even in winter and temperate in summer, they define the ideal place for fruit production. Strongly, we can affirm that product harvested from our land are a popular expression of the humble and laborious work of the fields that is daily rewarded by the smiles of old and young consumers.







SWEET DREAM PEACH

Harvest season: July 15



DESCRIPTIVE CARD:

Fruit with an almost spherical shape, slightly oblate. The Skin is completely colored with an intense red. Late variety of high size with fruit of an intense red colour on 100% of the surface. The crispy flesh and the ripening resistence in the plant, is very high. The plant is vigorous and basically assurgent but very productive. Flowering is aboundant and medium- early period. The taste is sub-acid with high sugar content.



SIZE: Good, sizer AA.



TREE: Very vigorous, excellent productivity, semi-erected bearing.



FLOWERING: Intermediate.



RIPENING: Intermediate.



TASTE: Sub-acid good taste with firm pulp, very juicy.









UFO 4 PEACH (TABBACCHIERA)

Harvest time: late June



DESCRIPTIVE CARD

Rustic fruit, but prefers temperate and warm climates. It adapts on all soils, except for the too humid and asphyxiated ones. It fears the excesses of limestone, except if it is grafted on suitable grafts (plum, almond, peach, etc...). Avoid planting a peach tree on a soil that has already hosted this species. Life span: from 10 to 25 years, according to the plant conditions. Symmetrical shape, white-green background color with bright red over-color on the 80% of the surface. The peach tree bear the pruning badly, which causes gum secretion. It must be carried out on February-March, at the beginning of the flowering. Fruits are formed on the branches of the previous year. It is better to preserve the young buds, moderately vigorous, with wide insertion angle.



SIZE: AA, average fruit weight almost 120 grams



TREE: High vigor, standard bearing



FLOWEING: Medium-premature



RIPENING: Medium



TASTE: Sweet, with white melting and very firm flesh.









ROYAL SUMMER PEACH

Harvest time: late September



DESCRIPTIVE CARD

Plant at an intermediate ripening with plentiful flowering and a tree of high vigor, semi erect bearing and high yield. The fruit has a high size, round shape, yellow ground color, but fully of a dark red over color; very bright over the entire surface. The flesh is very firm, yellow-colored and with excellent organoleptic qualities which make the taste balanced and very good.



SIZE: AA sizer for most of the fruits, even AAA.



TREE: Medium-high vigor. Erect or semi-erect bearing.



FLOWERING: Medium-premature,



RIPENING: Medium.



TASTE: Yellow flesh, firm and not standing out.









SUMMERSET PEACH

Harvest time: late September



DESCRIPTIVE CARD

Prunus persica, Summerset variety, whose bearing is erect and very vigorous and characterized by a very good productivity. Its shape is roundish, with a surface suture line. The skin is yellow-coloured. The seed, although similar to almond, contains toxic substances and should not be consumed at all. It is often used for candied fruit and also it is excellent frozen. It has a high content of water, in addition to pectins, sugars, minerals and vitamins, including A and C. It has tonic, thirst-quenching and stimulating gastric activity, refreshing and purifying.



SIZE: large.



TREE: Very vigorous



FLOWERING:

fourth week of September



RIPENING: late.



TASTE: Sweet.









LUSÌ PEACHES

Harvest time: late September



DESCRIPTIVE CARD:

Prunus persica, a lusì variety. This tree has an erect and vigorous bearing, which is characterized by an excellent productivity.

Its shape is curved, with a superficial suture line. The peel is red. It is known for its benefit characteristics in gastric activity and its purifying effects.





TREE: Vigorous.



FLOWERING: Late.



RIPENING: Late.



TASTE: Sweet.









NETTARINA FRANCESCA

Harvest time: late September



DESCRIPTIVE CARD:

The nettarina, also called walnut peach, has got a very late ripening and its tree has a predominantly upright bearing, with vigor and medium-high yield. It has got a light yellow peel and a bright red over color on the 40-70% of its surface. It has got a yellow veined red flesh around its stone. It has an high firmness and balanced taste.



SIZE: large dimensions



TREE: good vigor with expanded bearing



FLOWERING: intermediate



RIPENING: late.



TASTE: balanced taste









NETTARINA GLOBE

Harvest time: late August



DESCRIPTIVE CARD

Prunus persica nucipersica, a variety of nectarine with medium late ripening, with high production and late plentiful flowering period.

The plant has a large size, whose fruits have a spherical shape, with a red coloring on most of the surface; they are very tasty, of regular shape. The flesh is firm, juicy and yellow.



SIZE: Medium-large.



TREE: Vigorous and standard bearing



) FLOWERING: Intermediate.



RIPENING: Medium-late.



TASTE: Yellow flesh, very balanced and very good taste.









COSCIA PEAR-TREE

Harvest season: late June



DESCRIPTIVE CARD

The name "coscia" comes mainly from the shape and roundness of their fruits, which already reminded men of the past of the shapes and roundness of women (who were once much more shaplely, as the canons of beauty of the past wanted).

The most important are:

- -Common Coscia,
- -Early Coscia,
- -Late Coscia,
- -Woman Coscia or Maganza.

Medium-small size fruit, pear-shaped, an intense yellow color, reddened by the sun and with a smooth peel.



SIZE: Medium-small, around 100-180 grams, light green-colored..



TREE: Vigorous and high-productivity pear-tree in the center-south, while in the center-north it appears incostant, erected bearing.



) FLOWERING: It blooms during the period from the first to the second decade of April.



RIPENING: Early, late June..



TASTE: The pulp is white cream- coloured, juicy aromatic, fragrant and with an excellent taste.







A L B I C O C C L T





APRICOTS

Harvest season: July



DESCRIPTIVE CARD

The apricot tree (Prunus Armeniaca Vulgaris) belongs to the group of Rosaceae, subgroup of Prunoideae,

The apricot is the fruit, called drupa. All varieties of apricot tree prefer the warmest areas of Italy, they suffer a lot from the spring and late frosts. It is a summer fruit great for body and skin health, easly digestible, low-calorie and with a high satiety index.

It has a size between 3,5 and 6 cm, an egg-orange yellow color depending on the variety, with slight red shades, a slightly velvety peel and fleshy pulp.



SIZE: Mediium-small



TREE: vigorous and very productive.



FLOWERING: early.



RIPENING: early.



TASTE: pleasing sweet.







NADORIE E



FERRAGNES ALMONDS

Harvest season: September



DESCRIPTIVE CARD

Cultivation of French origin, with rising posture and medium vigour.

The tree appears rustic, it bears drought and limestone. It must be protected from the winds and frosts, which could ruin the flowers, impairing the fructification.

The leaves are oblong-lanceolate, slightly serrated at the edges. It has wrinkled shell, semi-hard with medium pores. The seed, instead is brown-colored.











TASTE: white pulp, with sweet and aromatic taste.











ITALIA TABLE GRAPE

Harvest season: from September to December



DESCRIPTIVE CARD

Obtained from a Bicane x - Moscato Hamburg crossing, vigorous with large clusters and good-looked. It is one of the main table grape varieties worldwide.

Known all over the world for the beauty of its clusters, for its tasty and crunchy berries and for its excellent resistance to transport and shelf life. The grape is

large or very large, ellipsoidal, with a skin of medium thickness, consistent and pruinose, of a golden yellow or amber color. The Italia grape is a caloric fruit as it contains very digestible simple sugars and vitamins such as group B, C, PP, mineral salts and numerous other substances.

The harvest begins from the third decade of August in the coastal areas and continues until September.



SIZE: B ig and very resistant..



TREE: Endowed with excellent vigor with high and constant production.



FLOWERING: Medium.



RIPENING: Tardive.



TASTE: Crunchy and juicy pulp, sweet with a pleasant muscat aroma.











RED GLOBE GRAPE

Harvest season: from September to December



DESCRIPTIVE CARD

It has a color between pink and black and this depends on the load of grapes per plant and the state of ripeness. Among the table grapes, it is by far the most productive with excellent development of the bunches and of the berries. Particularly appreciated on all world markets that require dimensions of the berries over 26 mm. It has a small number of grapes per cluster and does not require thinning. The ripening period varies with the protection system from mid-September to December. The most marketed variety is Italy, a white table grape with seeds with the aroma of Moscatello grapes are present on the markets from August to December. About 6 million are produced in Italy of quintals. The grapes are marketed all over the world from August to Decem-



SIZE: Big and very resistant



TREE: Vigorous and very productive.



FLOWERING: Medium.



RIPENING: Late.



🖏 TASTE: Particular, sweet and nice









EXTRA VIRGIN OLIVE OIL

THE OLIVES GROVES

It can be considered as the complex of olive trees that are planted there. From the cultivation of such plant, olives are produced, from which the oil is produced. It is obtained from the pressing of healthy olives and is called extra virgin, as it has undergone only mechanical and physical processes. That which, on the other hand, we commonly find on sale is obtained by chemical refining, using chemical solvents.

HARVEST

The moment of harvesting is fundamental, it is carried out in a period that goes from October at the end of December. After harvesting, the olives must be transported as soon as possible to crusher, where they are weighed and freed from leaves, using a vacuum cleaner, and are washed with a jet of cold water.



MILLING

Following washing and sorting, the olives are subjected to mechanical actions. Fundamental in this step, calibrate the crusher, based on the ripeness of the olives. The extraction in general, it occurs by pressure, in fact the pasta of olives is placed in alternating layers by fiscoli on special trolleys.

PACKAGING

After the production process, in the mill, bottling takes place, one of the most delicate phases, since it is necessary to reduce contact with the air, during the transfer. Lo Vullo realizes the packaging of extra virgin olive oil, ensuring adequate hygienic treatment.





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Harvesting in the fields









Collection, processing and packaging







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