





INSULA
TERRA

AMONG THE SUN-DRENCHED HILLS
OF SICILY, WE CULTIVATE OUR OLIVE
GROVES WITH DEDICATION. HERE,
WHERE NATURE OFFERS UNIQUE
SCENTS AND LIGHT, AN OIL IS BORN
THAT ENCOMPASSES FLAVOR,
TRADITION, AND PURITY.

about us.



INSULA
TERRA

IN THE HEART OF THE TRAPANI VALLEYS, WE PRODUCE SUPERIOR QUALITY EXTRA VIRGIN OLIVE OIL WITH LOVE.



For over thirty years, we have been cultivating our land with passion, combining tradition and innovation to offer authentic, genuine, and sustainable products.

We carefully and attentively monitor every stage of production: from cultivating the fields to harvesting the olives; from milling to packaging our superior EVO oil.



our
cultivars.



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CERASUOLA

Traditional Sicilian cultivar; it produces an oil with an intense green color, a fruity flavor, and strong notes of artichoke and spices, with an intense bitter and spicy taste and a bright green color.

NOCELLARA

A native Sicilian cultivar with large, spherical fruits; it offers an intense, aromatic flavor with notes of tomato, a marked spiciness, and a golden green color.



BIANCOLILLA

A vigorous, self-fertile variety that produces a fruity, delicate oil with floral notes of fresh grass, light bitterness, and a slightly spicy flavor, and a color tending toward straw yellow.



our
quality.



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◎ Our olive trees are rooted in calcareous soil at an altitude of 600 meters.

◎ Olives harvested exclusively with the aid of mechanical means

◎ Degree of olive ripeness: "herbaceous"

◎ Olives pressed using continuous cycle systems at controlled temperatures within 12 hours of harvesting.

◎ Harvest period from October 5 to October 20, 2025

◎ Average oil yield 14%

◎ Oil filtered and stored in steel silos

◎ Oleic acid 0.18% - Polyphenols 302 mg/kg
Peroxides 4.4 meq O₂/kg



our
product.



100ml



500ml





CONTACTS

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We ship to Italy
and Europe within
24 hours of ordering.