

  
**BONO**  
OLIO DAL 1934

*Masterpiece  
of Sicily*





## The value of olive oil

*Olive oil: the staple food of Mediterranean cuisine,  
as indispensable as salt.*

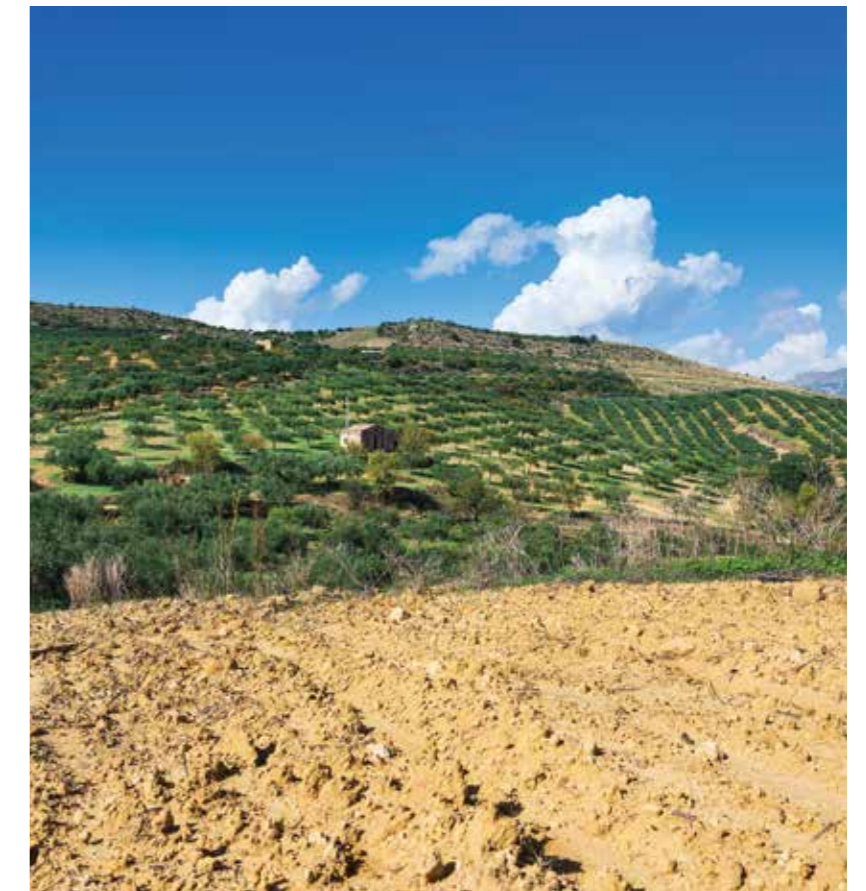
At the centre of the Mediterranean, Sicily and Southern Italy have some of the most prestigious existing cultivars. **Sicily boasts the oldest olive-growing history in Italy:** it began with the Greeks, then was perfected with the arrival of the Arabs. But it is only with the correct production phases - from harvesting, cold pressing, to acidity checks in the laboratory - that this gift of nature becomes a good, healthy food staple. **Olive Oil is our priceless heritage and it is not enough to harvest good quality olives to make a great Extra Virgin. A great deal of work goes into transforming an excellent cultivar into an excellent oil. Bonolio represents commitment and knowledge: its Italian and Sicilian PDO and PGI extra virgin olive oil come from a controlled and certified supply chain.**





## Origins

Our headquarter is located in Sciacca, within the **PDO Val di Mazara area**. Having reached the third generation, we are aware that in order to move forward, we must first look back. **The history of Bonolio started in 1934 with Michele Bono**, who opened a small grocery store. However, it is thanks to Vincenzo Bono that our olive oil tradition began in the 1950s.





## Who we are today

Michele, Damiano, Giuseppe and Salvatore are the new Bono generation. **Today we have the largest olive oil press in Sicily and the largest-scale olive oil press for Extra Virgin Olive Oil. We are leader in the production and sale of Sicilian certified oils.** We check every step of production, from harvesting to bottling and we put our knowledge at the service of technical juries and international laboratories. **For us, making olive oil is a vocation.**





## The supply chain

The word supply chain for us means first of all people. **Bonolio was established first and foremost as a family business, but today, to our great pride, we have created a workforce of about 3000 people.** We also collaborate with almost 1400 cooperatives and about 500 certified farms. Within the Bono supply chain, each oil is the product of careful quality control that determines its characteristics and organoleptic qualities. Only the best of harvested olives becomes **Bono olive oil.**



## The Bono company principles

*“Olive oil is the fruit of the commitment, passion and love of those who produce it. Only then can its flavour be truly unique, authentic and unforgettable”*

Our DNA is here, in Vincenzo Bono's words, to which we add the **transparency** and **enhancement of our territory**. We are Sicilian and our mission is to promote the excellence of our land around the world.





# Traceability

We think that words should always be backed up by the facts. **So we studied a way to make our oils traceable.** On the label of each bottle there is a **QR code**, which allows you to trace the history of your oil: **from where it was harvested to bottling.** For us, there is nothing more important than be transparent to our customers about the origin of what is brought to the table: only in this way will we be able to make more informed choices. A quick and easy way to spread a **different olive oil culture.**



# Awards and acknowledgments

Over time our work has been recognised many times, here are some of our awards:

## 2021

### **CANADA IOOC 2021**

Bronze packaging - BONO PDO Val di Mazara  
Gold quality - BONO PDO Val di Mazara

### **LONDON IOOC QUALITY AWARDS 2021**

Gold - BONO PDO Val di Mazara

### **GAMBERO ROSSO 2021 Award**

Mention of quality 2 leaves (Very good oil, perfect harmony)  
Extra virgin olive oil BONO PGI Sicilia

Mention of quality 1 leaf (Oil more than discreet, interesting)  
Extra virgin olive oil BONO PDO Val di Mazara

### **Best Food Product Award**

Category Oil & Vinegar - Extra virgin olive oil PDO Val di Mazara BONO

### **Olio Officina Festival, The Forme dell'Olio Award**

Gold cat. Gourmet Oils - Extra virgin olive oil Selez. Bono and BONO PGI Sicilia

Gold cat. Commercial Line Gourmet Oils - Extra virgin olive oil Bono Selection and BONO PGI Sicilia

Gourmet Oils category silver medal with packaging

Bronze medal cat. Gourmet oils - extra virgin olive oil L'Italiano Unfiltered BONO

### **NYIOOC 2021 The World's Best Olive Oils**

Gold medal - 100% Organic BONO PDO Val di Mazara extra virgin olive oil

Gold medal - Extra virgin olive oil from BONO PDO Val di Mazara

### **Berlin GOOA - Global Olive Oil Awards**

Silver medal - PGI Sicilia BONO extra virgin olive oil

Two Stars on EVOO STARS Design & Packaging Awards  
PDO Val di Mazara and BONO PGI Sicilia extra virgin olive oil

### **BIOL 2021 Award - Best organic extra virgin olive oil in the world**

Gold medal - BONO PDO Val di Mazara extra virgin olive oil

### **AVPA Paris 2021 - Agence pour la Valorisation des Produits Agricoles**

Gourmet Product Diploma - BONO PGI Sicilia extra virgin olive oil

### **ESAO 2021 - Escuela Superior del Aceite de Oliva**

Finalist - BONO PDO Val di Mazara extra virgin olive oil

### **OLIVES JAPAN 2021**

Silver medal - BONO PDO Val di Mazara extra virgin olive oil

## 2020

### **NYIOOC 2020 'The World's Best Olive Oils'**

Gold medal - BONO Organic PGI Sicilia Extra Virgin Olive Oil

Silver medal - Extra virgin olive oil PDO Val di Mazara,  
BONO PDO Val di Mazara Organic and BONO PGI Sicilia

## 2019

### **LIOOC 2019 - London International Olive oil Competitions**

Bronze medal - BONO PDO Val di Mazara extra virgin olive oil.

### **EVO IOOC 2019 - International Olive Oil Contest silver medal**

Bono PDO Val di Mazara extra virgin olive oil

## 2018

### **Olives JAPAN 2018**

Silver medal: Bono PDO Val di Mazara extra virgin olive oil

### **LES OLIVALIES® 2018**

Silver medal: Bono PDO Val di Mazara extra virgin olive oil

## 2017

### **EVO IOOC - International Olive Oil Contest Silver medal**

Bono PDO Val di Mazara extra virgin olive oil

## 2016

### **Biol Award 2016 Gold medal**

Bono PDO Val di Mazara extra virgin olive oil

## 2012

### **4th National Competition L'Orciolo D'Oro ('The Golden Jug')**

Third place, light fruity category  
Bono PDO Val di Mazara extra virgin olive oil

## 2011

### **Los Angeles International Extra Virgin Olive Oil Competition**

Silver medal - Bono PDO Val di Mazara extra virgin olive oil

## 2009

### **Los Angeles International Extra Virgin Olive Oil Competition**

Silver medal - Bono PDO Val di Mazara extra virgin olive oil

## 2008

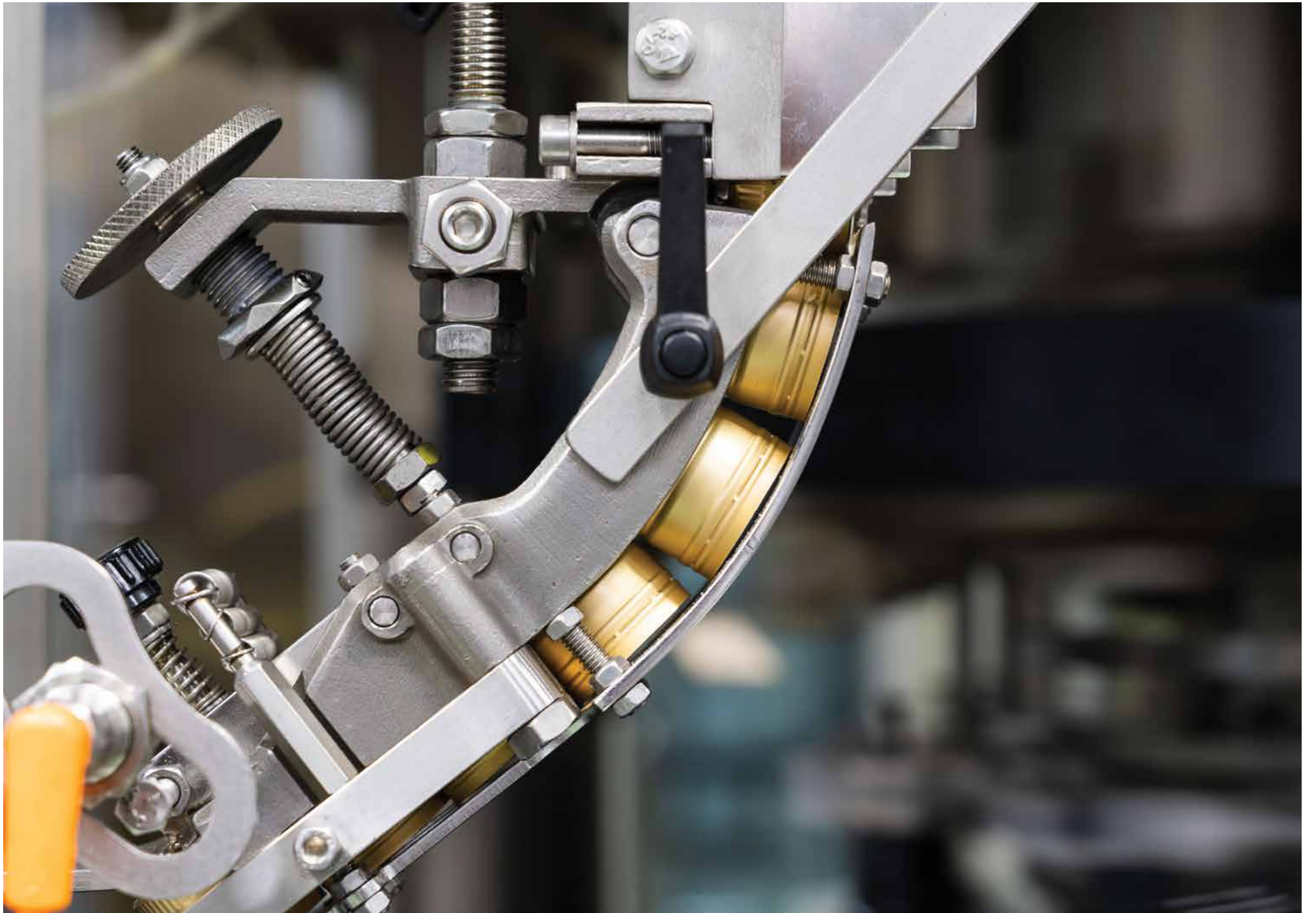
### **Los Angeles International Extra Virgin Olive Oil Competition**

Gold medal - Bono PDO Val di Mazara extra virgin olive oil

## 2005

### **Leone d'Oro dei Mastri Oleari (Golden Lion of Masters in the Olive Oil sector)**

Special Recognition Award - Intense fruity category  
Bono PDO Val di Mazara extra virgin olive oil.



# Our oils

Italian and certified, our oils come from conventional agriculture and organic farming.

The BONO certificates contain the best of Sicilian PDO and PGI production.

The heart of our Italian oils is always Sicilian: at least 60% comes from our land.

## BIO

Fruit of Italian cultivars from organic farming, and therefore grown without the use of chemicals.

In their natural goodness they respect the ancient art of olive oil and the Italian tradition.

## PDO and PGI CERTIFICATES

PDO - Protected Designation of Origin - and PGI - Protected Geographical Indication.

These are oils of certified origin, such as our PDO Val di Mazara of which we are the main producers,

PDO Valle del Belice, PDO Valli Trapanesi and our PGI Sicilia.

## 100% ITALIAN

*I am an Italian, a true Italian...* sang Toto Cutugno. For our filtered Italian oils and Unfiltered,

this is precisely the case. They all come from prestigious cultivars, mainly from Southern Italy

and have at least a 60% Sicilian heart.



# The author's bottles

We are in one of the richest areas in terms of cultivars and this motivates us every day to produce an **olive oil that can take Sicily to the world**.

We dug into the historical-literary traditions of Sicily, collaborating with one of the most representative artists of our folklore, **Alice Valenti**, and from this collaboration and research, designer bottles were created, a true **Sicilian masterpiece** that tells us about the character of our oils. **The Bono oils came to life through the paladins of the traditional Sicilian puppet theatre**, recognised in 2001 by UNESCO as a masterpiece of the oral and intangible heritage of humanity. The paladin, or knight, who in terms of character and history is closest to the temperament of the oil in the bottle was assigned to each oil.

*A Paladin for each oil.*





The wise and courteous  
Queen Galerana  
for the balanced  
PDO Val di Mazara



The brave and sincere  
warrior Orlando  
for the vigorous  
**Bono Selection**





The beautiful and valiant  
warrior Bradamante  
for the lovable  
**PGI Sicilia**



The pure and daring  
Ideo warrior for the fresh  
**'Novello' unfiltered**



The strong and cunning  
King Marsilio of Zaragoza  
for the moderate  
**PDO Valle del Belice**



The noble and generous  
Emperor Charlemagne for  
the harmonious  
**Italian Filtered and  
Unfiltered**





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