

500 ML CAN



PRODUCTION AREA	Western Sicily, around Menfi and Campobello di Mazara.
OLIVE GROOVES	Plants located in hilly and flat terrain along the coast of the Mediterranean Sea.
CULTIVAR	Nocellara del Belice.
COLLECTION METHOD	The olives are hand-picked in 20 kg wooden boxes and milled within 6 hours.
COLLECTION PERIOD	First and second ten day period of October
EXTRACTION METHOD	Cold-extract by a process of temperature-controlled processing, keeping the organoleptic characteristics of the oil unaltered.
FRUIT	Green, medium density suitable for any palate.
PERFUME	Fresh and intriguing, with scents of chicory, artichoke, freshly cut herbs, and aromatic herbs.
FLAVOUR / AROMA	Harmonic, with a well balanced bitter and spicy flavour
USES	Excellent for seasoning roasts, grilled meats, fish, salads, cooked and raw vegetables, sauces and tomato-based sauces.
PACKAGING (CARTONS)	Single 500 ML can. Carton of 6 x 500 ML cans. The cans are carefully labelled by hand, from the first to the last.
CERTIFICATION	Organic extra virgin olive oil. Controlled operator E13B. Inspection body Bioagricert authorised by MI-PAAFT. IT BIO 007. Product of Italy.

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USES	Excellent for seasoning roasts, grilled meats, fish, salads, cooked and raw vegetables, sauces and tomato-based sauces.
PACKAGING (CARTONS)	Single 250 ML can. Carton of 8 x 250 ML cans. The cans are carefully labelled by hand, from the first to the last.
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250 ML CAN



250 ML BOTTLE



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PACKAGING (CARTONS)	Single 250 ML bottle. Carton of 8 x 250 ML bottles. The cans are carefully labelled by hand, from the first to the last.
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PACKAGING (CARTONS)	Single 3 L can. Carton of 2 x 3 L cans The cartons are carefully labelled by hand from the first to the last.
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3 LT CAN

