



CARLO BARBERA - GLI ULIVETI

PDO Valli Trapanesi - Organic

Dedicated to Carlo Barbera, fifth generation and future olive oil master. Extra virgin from organic Cerasuola DOP Valli Trapanesi olives, carefully pitted. Elegant oil, with a subtle aroma and lovely taste, loved by great chefs.

- Oil type:** Extra Virgin Olive Oil from pitted olives
- Cultivar:** 100% Cerasuola
- Area of origin:** Sicily, Agro di Alcamo (PDO Valli Trapanesi)
- Olive grove altitude:** Medium hill
- Harvest period:** Last week of October, first week of November
- Harvesting technique:** Harvested by hand
- Extraction system:** Preventive pitting and continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
- Filtering:** By means of natural sheets
- Certification body:** ICEA
- Appearance:** Green with golden yellow highlights
- Aroma:** Net of olives with delicate herbaceous tones, artichoke and spices
- Taste:** Medium firm fruity, with herbaceous and spicy notes
- Usage:** Excellent in finishing large plates. To be used as a vegetable "comic" to enhance all dishes with a strong taste, typical of haute cuisine
- Shelf life:** 18 months
- Storage method:** Store away from light and heat, in a dry environment, at a temperature between 55°F and 77°F.
- Formats:** 16,9 fl oz



	Primary packaging	Glass bottle	Packaging	Cardboard	Pallet	US (3 ft 3,4 in x 3 ft 11,2 in)
	Net content	16,9 fl oz	Unit for packaging	6	Layer Packages	30
	Lot	L. AA GGG Lettera	UPCA code	20810010780069	Pallet layers	5
	Product code	CB503CBUSA	Inch size (W*H*D)	7,6 x 9,4 x 7,1	Packaging for pallet	150
	UPC code	810010780065	Weight lb	13,32	Units for pallet	900
	Inch size (W*H*D)	3,3 x 8,7 x 2,2			Pallet height in	54,3
	Net weight lb	1,01			Pallet weight lb	2034,6
	Gross weight lb	2,14				

Only available by pre-order



NB: Images are provided for illustrative purposes only