



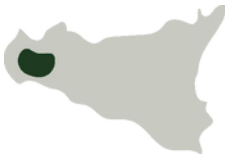
CARLO BARBERA - I GIARDINI

PGI Sicily - Organic

Dedicated to Carlo Barbera, fifth generation, from organic Nocellara del Belice olives, grown between Castelvetro, Partanna and Campobello di Mazara. Hand-pitted and pitted, they give a unique and memorable Sicilian PGI.



Oil type: Extra Virgin Olive Oil from pitted olives
Cultivar: 100% Nocellara del Belice
Area of origin: Sicily, Agro di Castelvetro, Partanna and Campobello di Mazara
Olive grove elevation: Hill
Harvest period: Last two weeks of October and the first two 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 - IRVO
Appearance: Golden yellow
Aroma: Delicately spicy and floral
Taste: Light fruity with notes of green tomato and artichoke
Use: Ideal on all seafood dishes and crudité
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	20810010780076	Pallet layers	5
	Product code	CB513CBUSA	Inch size (W*H*D)	7,6 x 9,4 x 7,1	Packaging for pallet	150
	UPC code	810010780072	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