

PGI SICILY

Organic

The excellence of Sicilian extra virgin olive oil comes from an extraordinary microclimate, pure soils and ancient knowledge passed down over time, enriched by innovation and research. An oil that is a symbol of tradition and organic farming.



Oil Type: Extra Virgin Olive Oil
Cultivars: Cerasuola, Biancolilla and Nocellara del Belice
Area of origin: Sicily
Olive grove elevation: Hill
Harvest period: October, December
Harvesting technique: Harvested by hand
Extraction system: Continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
Filtering: By means of natural sheets
Certification body: ICEA - IRVO
Appearance: Green color with golden yellow reflections
Aroma: Gently spicy
Taste: Soft fruity with a sweet background and a light almond aftertaste
Usage: Ideal on salads, crudité, legume soups and all vegetarian dishes
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 (tin)



Primary packaging	Tin	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	32
Lot	L. AA GGG Lettera	UPCA code	20810010780041	Pallet layers	5
Product code	CB073-IGPTINUSA	Inch size (W*H*D)	8,6 x 9,1 x 5,7	Packaging for pallet	160
UPC code	810010780041	Weight lb	7,5	Units for pallet	960
Inch size (W*H*D)	2,7 x 8,6 x 2,7			Pallet height in	52,4
Net weight lb	1,01			Pallet weight lb	1236,8
Gross weight lb	1,21				



NB: Images are provided for illustrative purposes only