



KALAT

PGI Sicily - Organic

Born from the native cultivar Calatina, it expresses an ancient agricultural tradition. Olives grown organically produce extra virgin PGI Sicily, genuine and harmonious, with hints of green tomato, artichoke and almond.



Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Calatina
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 highlights
Aroma: Gently spicy
Taste: Intense fruity, medium spicy and bitter, with an aftertaste of almonds and artichoke
Use: Suitable for all uses in cooking and especially on legumes and vegetables
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	20
	Lot	L. AA GGG Lettera	UPCA code	2010010780427	Pallet layers	6
	Product code	CB1163USA	Inch size (W*H*D)	9,9 x 9,1 x 6,7	Packaging for pallet	120
	UPC code	810010780423	Weight lb	11,82	Units for pallet	720
	Inch size (W*H*D)	3,2 x 8,7 x 3,2			Pallet height in	60,7
	Net weight lb	1,01			Pallet weight lb	1405
	Gross weight lb	1,9				



NB: Images are provided for illustrative purposes only