



LORENZO N°1

PDO Valli Trapanesi - Organic

Monocultivar Cerasuola from organic olives DOP Valli Trapanesi. Extra virgin with intense fruitiness, with notes of fresh fruit and a pleasant almondy aftertaste. Suitable for legume soups, red meat dishes, and bitter vegetables.



Type of olive oil: Extra Virgin Olive Oil
Cultivar: 100% Cerasuola
Area of origin: Western Sicily (PDO Valli Trapanesi)
Olive grove altitude: Medium hillside
Period of harvest: Last two weeks of October, first two weeks of November
Tecnica di raccolta: Harvested by hand
Extraction system: Continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
Filtering method: By means of natural drapes
Certifying body: ICEA
Appearance: Green color with golden yellow reflections
Aroma: Olive net with herbaceous tones
Taste: Intense fruity with hints of aromatic herbs and artichoke
Use: Finishing of large plates, to enhance all the dishes with a strong taste, red meats and legumes
Shelf life: 18 months
Storage conditions: store away from light and heat, in a dry environment, at a temperature between 55°F and 77°F.
Sizes: 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	20894306000130	Pallet layers	5
	Product code	CB033USA	Inch size (W*H*D)	7,6 x 9,4 x 7,1	Packaging for pallet	150
	UPC code	894306000136	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				



NB: Images are provided for illustrative purposes only