



LORENZO N°3

PDO Val di Mazara - Organic

Oil from organic Biancolilla olives, grown over 700 m in the high hills. At these altitudes it expresses aromas and polyphenols to the maximum. Harmonious, fruity almond and balanced, ideal with vegetables, fresh cheeses and fish dishes.



Oil type: extra virgin olive oil
Cultivar: 100% Biancolilla
Area of origin: Central Sicily (PDO Val di Mazara)
Olive grove elevation: High hill
Harvest period: last week of October, first two weeks of November
Collection technique: Harvested by hand
Extraction system: continuous cold extraction within 12 hours of harvesting, natural decantation and decantation
Filtering: By means of natural sheets
Certification body: EU (AGROQUALITÀ - ICEA)
Appearance: Golden yellow color with shades of deep green
Aroma: Medium fruity with hints of green tomato
Taste: Fruity, harmonious, with hints of almond and cut grass
Usage: Ideal on all fish dishes, vegetable crudités and fresh cheeses
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	20894306000093	Pallet layers	5
	Product code	CB183USA	Inch size (W*H*D)	7,6 x 9,4 x 7,1	Packaging for pallet	150
	UPC code	894306000099	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