



LORENZO N°5

from pitted olives

Monocultivars from Nocellara green olives grown in high hills and pitted. Oil with a faint scent, a sweet and delicate taste, with particular density. Free of bitterness and tannins, sweet and aromatic, ideal for pastry and fish dishes.



Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Nocellara del Belice
Area of origin: central-western Sicily
Olive grove elevation: Hill
Harvest period: Second and third week of October
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: CARBON FOOT PRINT
Appearance: Color golden yellow
Aroma: Delicately spicy and floral
Taste: Light fruity with notes of green tomato and artichoke
Usage: Finishing large plates. To be used as a cream, almost a vegetable "comic". Perfect in pastry making
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

area of
origin



	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	20894306000116	Pallet layers	5
	Product code	CB043USA	Inch size (W*H*D)	7,6 x 9,4 x 7,1	Packaging for pallet	150
	UPC code	894306000112	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