



NATURA VIVA

PDO Monte Etna - Organic

Organic Monte Etna DOP oil from olives grown on the slopes of the volcano. The lava soil gives unique and unrepeatable characteristics. From Nocellara Etna, golden yellow with green reflections, harmonious aroma, soft and balanced taste.



Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Nocellara Etna
Area of origin: Eastern Sicily
Olive grove altitude: High hill
Harvest period: November, 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 - AGROQUALITA'
Appearance: Golden yellow color with green highlights
Aroma: Lightly fruity, with slightly spicy herbaceous notes
Taste: Delicate fruity, slightly aromatic, with hints of dried fruit
Usage: Ideal on fish roasts, vegetables and legume soups. Raw on bruschetta and fresh 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
Net content	16,9 fl oz
Lot	L. AA GGG Lettera
Product code	CB683MBUSA
UPC code	81001780225
Inch size (W*H*D)	3,3 x 8,8 x 2,2
Net weight lb	1,01
Gross weight lb	1,85

Packaging	Unit for packaging
	UPCA code
	Inch size (W*H*D)
	Weight lb

Cardboard	6
	2081001780229
	7,6 x 9,1 x 6,9
	13,31

Pallet	Layer Packages
	Pallet layers
	Packaging for pallet
	Units for pallet
	Pallet height in
	Pallet weight lb

US (3 ft 3,4 in x 3 ft 11,2 in)	30
	5
	150
	900
	54,3
	2030,6



NB: Images are provided for illustrative purposes only