



NON FILTRATO

100% from italian olives

The selection of Sicilian and Apulian oils creates a product with an intense fruity taste with a sweet almond aftertaste. The must oil, unfiltered, as soon as it comes out of the mill, is bottled after natural decantation.

- Oil Type:** Extra Virgin Olive Oil
- Cultivars:** Ogliarola, Coratina, Biancolilla, Cerasuola
- Area of origin:** Sicily/Apulia
- Olive grove elevation:** Hill
- Harvest period:** November, December
- Harvesting technique:** Harvested by hand
- Extraction system:** Continuous cycle cold extraction, natural decanting and decanting
- Filtering:** Not performed
- Appearance:** Deep cloudy green color
- Aroma:** Tenuous but persistent almond odor
- Taste:** Intense fruity with herbaceous and almondy notes
- Usage:** Ideal on all salads and vegetable soups, a great "universal"
- 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:** 33,8 fl oz

area of
origin



Primary packaging	Glass bottle
Net content	33,8 fl oz
Lot	L. AA GGG Lettera
Product code	CB105USA
UPC code	894306000266
Inch size (W*H*D)	3,4 x 10,8 x 3,4
Net weight lb	2,02
Gross weight lb	3,14

Packaging	Unit for packaging
UPCA code	20894306000260
Inch size (W*H*D)	11,2 x 11,2 x 7,6
Weight lb	18,47

Cardboard	6
UPCA code	20894306000260
Inch size (W*H*D)	11,2 x 11,2 x 7,6
Weight lb	18,47

Pallet	Layer Packages
Layer Packages	20
Pallet layers	5
Packaging for pallet	100
Units for pallet	600
Pallet height in	63,4
Pallet weight lb	1884,7

US (3 ft 3,4 in x 3 ft 11,2 in)	20
	5
	100
	600
	63,4
	1884,7



NB: Images are provided for illustrative purposes only