



OLIÀ

100% Biancolilla

Olià is an oil created by women to celebrate women. Born in collaboration with the Arcidonna association, it supports gender equality. From Biancolilla olives, cold extracted, it has a gentle and elegant taste, ideal for any recipe.



Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Biancolilla
Area of origin: Central Sicily
Olive grove altitude: High hill
Harvest period: Last week of October, first week of December
Harvesting technique: Hand-burn
Extraction system: Continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
Filtering: By means of natural sheets
Appearance: Color golden yellow
Aroma: Delicate and sweet green almond
Taste: Harmonious fruity, very balanced, with light spicy notes on the finish
Usage: Ideal on all seafood dishes and vegetable crudités
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	20
	Lot	L. AA GGG Lettera	UPCA code	20810010780120	Pallet layers	6
	Product code	CB713USA	Inch size (W*H*D)	10,6 x 9 x 6,8	Packaging for pallet	120
	UPC code	810010780126	Weight lb	11,42	Units for pallet	7200
	Inch size (W*H*D)	3,1 x 8 x 3,1			Pallet height in	60,71
	Net weight lb	1,01			Pallet weight lb	1405
	Gross weight lb	1,82				



NB: Images are provided for illustrative purposes only