



VILLA BARBERA

PDO Val di Mazara

Symbol of western Sicily, it rises among the hills and olive groves of the Val di Mazara. From selected native cultivars, it is a harmonious and fragrant oil, with notes of green tomato, fresh grass and almond, ideal for enhancing every dish.



Oil Type: Extra Virgin Olive Oil
Cultivars: Biancolilla, Cerasuola and Nocellara del Belice
Area of origin: Central 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: AGROQUALITA'
Appearance: Golden yellow with shades of deep green
Aroma: Medium fruity with hints of green tomato
Taste: Aromatic fruity with a light bitter and spicy aftertaste
Usage: Ideal on raw and marinated fish, fresh fumages and vegetable soups
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	500 ml	Unit for packaging	6	Layer Packages	30
	Lot	L. AA GGG Lettera	UPCA code	20810010780366	Pallet layers	5
	Product code	CB1213USA	Inch size (W*H*D)	7,6 x 9,1 x 6,9	Packaging for pallet	150
	UPC code	810010780362	Weight lb	13,31	Units for pallet	900
	Inch size (W*H*D)	3,3 x 8,8 x 2,2			Pallet height in	54,3
	Net weight lb	1,01			Pallet weight lb	2030,6
	Gross weight lb	1,85				



NB: Images are provided for illustrative purposes only