



VILLA BARBERA - BIANCOLILLA

PGI Sicily - Organic

It celebrates the Sicilian agricultural tradition in an organic key. From pristine olive groves, a cold-extracted extra virgin is born, with a gentle and elegant taste. An authentic excellence, symbol of purity, fidelity to the land and love for Sicily.



Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Biancolilla
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 - IRVO
Appearance: Green color with golden yellow reflections
Aroma: Gently spicy
Taste: Harmonious fruity, very balanced, with light spicy notes on the finish
Usage: Ideal on all seafood dishes and vegetable crudité
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	
Net content	16,9 fl oz
Lot	L. AA GGG Lettera
Product code	CB1203USA
UPC code	810010780355
Inch size (W*H*D)	3,3 x 8,8 x 2,2
Net weight lb	1,01
Gross weight lb	1,85

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

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

Cardboard	
Unit for packaging	6
UPCA code	20810010780355
Inch size (W*H*D)	7,6 x 9,1 x 6,9
Weight lb	13,31

Pallet	
Layer Packages	30
Pallet layers	5
Packaging for pallet	150
Units for pallet	900
Pallet height in	54,3
Pallet weight lb	2030,6

US (3 ft 3,4 in x 3 ft 11,2 in)	
Unit for packaging	
UPCA code	
Inch size (W*H*D)	
Weight lb	



NB: Images are provided for illustrative purposes only