



VILLA BARBERA - NOCELLARA DEL BELICE

PGI Sicily - Organic

This biological extra virgin is born between Castelvetro, Partanna and Campobello di Mazara. As Nocellara del Belice olive trees, he expresses tradition and love for Sicilian agriculture. Fine, authentic and unforgettable oil.

Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Nocellara del Belice
Area of origin: Western 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 highlights
Aroma: Gently spicy
Taste: Medium fruity with a sweet background and a light almond aftertaste
Usage: Ideal on salads, crudités, legume soups and vegetarian dishes
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	CB1113USA
UPC code	810010780287
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
	20810010780287
	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