

Name: Bella di Cerignola green olives in brine

Item description: the cultivar of the Bella di Cerignola olives (known also as Olive di Spagna) is a cultivar with a Protected Designation of Origin (P.D.O.). They are cultivated in the area of Foggia province. Its cultivation in Puglia dates back to around 1400 a.c.

Use: the traditional way to use them is as appetizers or hors d'oeuvre, but also as side-dish with meat and cheese.

Ingredients: Bella di Cerignola green olives, water and salt.

Physical and organoleptic features:

Shape: elongated

Color: green

Aroma: typical

Flavor: sweet

Production area: Cerignola (FG)

Packaging:

Glass jar of 314 - 1700 - 3100 ml

Plastic bucket of 8 – 20 kg

	pcs. x box	box x pallet	row x pallet	pcs. x pallet
314 ml	6	96	12	576
3100 ml	4	60	5	240
1700 ml	6	40	5	240



Mia Terra è un marchio di proprietà della **Cager S.r.l.** Unipersonale
Via S. Ferdinando di Puglia, 19 - 71042 Cerignola (Fg)
Tel/Fax : 0039 (0)885 427366 - www.miaterra.it - info@miaterra.it

p. I.V.A. 03514350713