

Name: Organic Extra virgin olive oil

Production area: Territory of Cerignola

Olive cultivar: Coratina, Ogliarola.

Farming system: olive trees grown according to the biological warfare and the guided prevention system without using chemical weed killers.

Olive crushing system: Mixed system by using Carrara granite millstones and centrifugal extraction. Cold-working process and squeezing within 24 hours.

Physical and organoleptic features:

Color: yellowish green with golden reflections

Aroma: fruity with elegant fresh olive, flowery and herby nuances

Flavor: balanced with pleasant artichoke and aromatic herb undertones

Food matching: ideal for pasta and soups, salads and grilled meat

Acidity: 0,3%

Shelf Life: 18 months from packaging date

Packaging: bottles of 250 ml -750 ml. - 5L can

	pcs. x box	box x pallet	row x pallet	pcs. x pallet
250 ml	12	180	6	2172
750 ml	12	75	5	900
5 L	4	33	4	132



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