Organic Leccino black olives in salt





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Description: the cultivar of the Leccino olives borns as olive to make olive oil but trough an ancient method of conservation, just under salt, becomes excellent also to eat.

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

Ingredients: Leccino black olives, salt.

Physical and organoleptic features:

Shape: ellipsoidal

Color: black Aroma: typical Flavor: bitter

Production area: Cerignola (FG)

Packaging:

Glass jar of 314

	pcs. x box	box x row	row x pallet	box x pallet	pcs. x pallet
314 ml.	6	8	12	96	576



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