



CARLO BARBERA - GLI ULIVETI

PDO Valli Trapanesi - Organic

Dedicated to Carlo Barbera, fifth generation and future olive oil master. Extra virgin from organic Cerasuola DOP Valli Trapanesi olives, carefully pitted. Elegant oil, with a subtle aroma and lovely taste, loved by great chefs.



Oil type: Extra Virgin Olive Oil from pitted olives
Cultivar: 100% Cerasuola
Area of origin: Sicily, Agro di Alcamo (PDO Valli Trapanesi)
Olive grove altitude: Medium hill
Harvest period: Last week of October, first week of November
Harvesting technique: Harvested by hand
Extraction system: Preventive pitting and continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
Filtering: By means of natural sheets
Certification body: ICEA
Appearance: Green with golden yellow highlights
Aroma: Net of olives with delicate herbaceous tones, artichoke and spices
Taste: Medium firm fruity, with herbaceous and spicy notes
Usage: Excellent in finishing large plates. To be used as a vegetable "comic" to enhance all dishes with a strong taste, typical of haute cuisine
Shelf life: 18 months
Storage method: Store away from light and heat, in a dry environment, at a temperature between 13 °C and 25 °C.
Formats: 500 ml



	Primary packaging	Glass bottle	Packaging	Cardboard	Pallet	EU (80x120)	US (100x120)
	Net content	500 ml	Unit for packaging	6	Layer Packages	24	30
	Lot	L. AA GGG Lettera	ITF code	28002591905586	Pallet layers	5	5
	Product code	CB503CB	Cm size (W*H*D)	19,2 x 23,8 x 18	Packaging for pallet	120	150
	EAN code	8002591905582	Weight kg	6,04	Units for pallet	720	900
	Cm size (W*H*D)	8,3 x 22,2 x 5,6			Pallet height cm	138	138
	Net weight kg	0,458			Pallet weight kg	746,3	922,9
	Gross weight kg	0,972					



NB: Images are provided for illustrative purposes only