



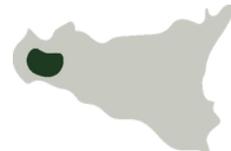
# CARLO BARBERA - I GIARDINI

## PGI Sicily - Organic

Dedicated to Carlo Barbera, fifth generation, from organic Nocellara del Belice olives, grown between Castelvetro, Partanna and Campobello di Mazara. Hand-pitted and pitted, they give a unique and memorable Sicilian PGI.



**Oil type:** Extra Virgin Olive Oil from pitted olives  
**Cultivar:** 100% Nocellara del Belice  
**Area of origin:** Sicily, Agro di Castelvetro, Partanna and Campobello di Mazara  
**Olive grove elevation:** Hill  
**Harvest period:** Last two weeks of October and the first two 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 - IRVO  
**Appearance:** Golden yellow  
**Aroma:** Delicately spicy and floral  
**Taste:** Light fruity with notes of green tomato and artichoke  
**Use:** Ideal on all seafood dishes and crudités  
**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	28002591905593	Pallet layers	5	5
	Product code	CB513CB	Cm size (W*H*D)	19,2 x 23,8 x 18	Packaging for pallet	120	150
	EAN code	8002591905599	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