

# PDO VAL DI MAZARA

This extra virgin olive, the soul of western Sicily, is born from the generous soil of the Val di Mazara DOP. Amber green with gold highlights, smells of green tomato and almond. To taste it has bitter and spicy harmonics.



**Oil Type:** Extra Virgin Olive Oil  
**Cultivars:** Biancolilla, Cerasuola, Nocellara del Belice  
**Area of origin:** Central Sicily  
**Olive grove altitude:** High hill  
**Harvest period:** November, December  
**Harvesting technique:** Harvested by hand  
**Extraction system:** Continuous cold extraction within 12 hours of harvesting, natural decanting and decanting  
**Filtering:** By means of natural sheets  
**Certification body:** AGROQUALITA'  
**Appearance:** Golden yellow with shades of deep green  
**Aroma:** Medium fruity with hints of green tomato  
**Taste:** Aromatic fruity with a light bitter and spicy aftertaste  
**Usage:** Ideal on raw and marinated fish, fresh cheeses and vegetable soups  
**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	Tin	Packaging	Cardboard	Pallet	EU (80x120)	US (100x120)
	Net content	500 ml	Unit for packaging	12	Layer Packages	13	17
	Lot	L. AA GGG Lettera applied under the neck of the bt	ITF code	18002591907408	Pallet layers	4	5
	Product code	CB1253TIN	Cm size (W*H*D)	28,3 x 23,2 x 21,4	Packaging for pallet	52	85
	EAN code	8002591907401	Weight kg	6,75	Units for pallet	624	1020
	Cm size (W*H*D)	6,8 x 21,8 x 6,8			Pallet height cm	111	134
	Net weight kg	0,458			Pallet weight kg	372,5	590,6
	Gross weight kg	0,549					



NB: Images are provided for illustrative purposes only