

PDO VALLI TRAPANESI

From the best olive groves in the Trapani Valleys, a fine oil is born. Green with golden yellow highlights, medium herbaceous and fruity aroma, slightly spicy and bitter. Ideal on cheeses, bruschetta and salads.



Oil Type: Extra Virgin Olive Oil
Cultivars: Biancolilla, Cerasuola, Nocellara del Belice
Area of origin: Western Sicily
Olive grove elevation: 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
Appearance: Green color with golden yellow reflections
Aroma: Olive net with herbaceous and aromatic tones
Taste: Medium fruity with evident spicy and bitter notes
Usage: Ideal on all seafood dishes, fresh cheeses, salads, vegetables and greens
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	18002591906968	Pallet layers	4	5
	Product code	CB1133TIN	Cm size (W*H*D)	28,3 x 23,2 x 21,4	Packaging for pallet	52	85
	EAN code	8002591906961	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					

