



KALAT

PGI Sicily - Organic

Born from the native cultivar Calatina, it expresses an ancient agricultural tradition. Olives grown organically produce extra virgin PGI Sicily, genuine and harmonious, with hints of green tomato, artichoke and almond.



Oil Type: Extra Virgin Olive Oil
Cultivar: 100% Calatina
Area of origin: Sicily
Olive grove elevation: Hill
Harvest period: October - 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: ICEA - IRVO
Appearance: Green color with golden yellow highlights
Aroma: Gently spicy
Taste: Intense fruity, medium spicy and bitter, with an aftertaste of almonds and artichoke
Use: Suitable for all uses in cooking and especially on legumes and vegetables
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	21	-
	Lot	L. AA GGG Lettera	ITF code	28002591907252	Pallet layers	5	-
	Product code	CB1163	Cm size (W*H*D)	25,3 x 23,2 x 17	Packaging for pallet	105	-
	EAN code	8002591907258	Weight kg	5,36	Units for pallet	630	-
	Cm size (W*H*D)	8,1 x 22,2 x 8,1			Pallet height cm	130,5	-
	Net weight kg	0,458			Pallet weight kg	583,8	-
	Gross weight kg	0,859					



NB: Images are provided for illustrative purposes only