



LORENZO N°1

PDO Valli Trapanesi - Organic

Monocultivar Cerasuola from organic olives DOP Valli Trapanesi. Extra virgin with intense fruitiness, with notes of fresh fruit and a pleasant almondy aftertaste. Suitable for legume soups, red meat dishes, and bitter vegetables.



Type of olive oil: Extra Virgin Olive Oil
Cultivar: 100% Cerasuola
Area of origin: Western Sicily (PDO Valli Trapanesi)
Olive grove altitude: Medium hillside
Period of harvest: Last two weeks of October, first two weeks of November
Tecnica di raccolta: Harvested by hand
Extraction system: Continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
Filtering method: By means of natural drapes
Certifying body: ICEA
Appearance: Green color with golden yellow reflections
Aroma: Olive net with herbaceous tones
Taste: Intense fruity with hints of aromatic herbs and artichoke
Use: Finishing of large plates, to enhance all the dishes with a strong taste, red meats and legumes
Shelf life: 18 months
Storage conditions: store away from light and heat, in a dry environment, at a temperature between 13 °C and 25 °C.
Sizes: 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	28002591202883	Pallet layers	5	5
	Product code	CB033	Cm size (W*H*D)	19,2 x 23,8 x 18	Packaging for pallet	120	150
	EAN code	8002591202889	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