



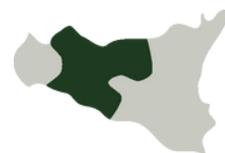
LORENZO N°3

PDO Val di Mazara - Organic

Oil from organic Biancolilla olives, grown over 700 m in the high hills. At these altitudes it expresses aromas and polyphenols to the maximum. Harmonious, fruity almond and balanced, ideal with vegetables, fresh cheeses and fish dishes.



Oil type: extra virgin olive oil
Cultivar: 100% Biancolilla
Area of origin: Central Sicily (PDO Val di Mazara)
Olive grove elevation: High hill
Harvest period: last week of October, first two weeks of November
Collection technique: Harvested by hand
Extraction system: continuous cold extraction within 12 hours of harvesting, natural decantation and decantation
Filtering: By means of natural sheets
Certification body: EU (AGROQUALITÀ - ICEA)
Appearance: Golden yellow color with shades of deep green
Aroma: Medium fruity with hints of green tomato
Taste: Fruity, harmonious, with hints of almond and cut grass
Usage: Ideal on all fish dishes, vegetable crudités and fresh cheeses
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	28002591202999	Pallet layers	5	5
	Product code	CB183	Cm size (W*H*D)	19,2 x 23,8 x 18	Packaging for pallet	120	150
	EAN code	8002591202995	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