

MASSERIE DELL'ALTOPIANO

PDO Monti Iblei

In the Iblei Mountains, the olive tree creates a landscape rich in color. From the Iblean Tonda comes a quality extra virgin oil, green and with a fresh scent, with notes of tomato and wet grass. Medium balanced fruity, herbaceous and spicy.



Oil Type: Extra Virgin Olive Oil
Cultivars: Tonda Iblea and Moresca
Area of origin: Eastern 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: Gold green color
Aroma: Intense aroma with herbaceous notes of tomato and artichoke
Taste: Green olive fruit with hints of tomato, artichoke and fresh herbs
Usage: Ideal on boiled and grilled vegetables, legumes and roasted meats
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: 750 ml



	Primary packaging	Glass bottle	Packaging	Cardboard	Pallet	EU (80x120)	US (100x120)
	Net content	750 ml	Unit for packaging	6	Layer Packages	24	32
	Lot	L. AA GGG Lettera	ITF code	28002591904763	Pallet layers	4	5
	Product code	CB344	Cm size (W*H*D)	22,9 x 30,9 x 15,4	Packaging for pallet	96	160
	EAN code	8002591904769	Weight kg	7,38	Units for pallet	576	960
	Cm size (W*H*D)	7,2 x 29,5 x 7,2			Pallet height cm	141,6	172,5
	Net weight kg	0,687			Pallet weight kg	730	1197,7
	Gross weight kg	1,195					

