

# TEMPIO DELL'ULIVO

## PDO Valle del Belice

Tempio dell'Ulivo extra virgin olive oil expresses Nocellara del Belice. Produced in the Belice Valley, between Palermo, Trapani, and Agrigento, it has a green color with golden yellow highlights, a fresh olive aroma, and a spicy fruity flavor.



**Oil Type:** Extra Virgin Olive Oil  
**Cultivar:** 100% Nocellara del Belice  
**Area of origin:** Western 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:** Green color with golden yellow reflections  
**Aroma:** Intense with herbaceous notes of green tomato  
**Taste:** Medium fruity with hints of artichoke and cut grass  
**Usage:** Ideal on raw and marinated fish, fresh cheeses and vegetable soup  
**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	28002591904770	Pallet layers	4	5
	Product code	CB354	Cm size (W*H*D)	22,9 x 30,9 x 15,4	Packaging for pallet	96	160
	EAN code	8002591904776	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					

