

# TESORO DELLA VALLE

## PDO Valdemone

Clear, slightly veiled oil, delicate fruity with herbaceous notes typical of Messina olive groves. To the taste it recalls fresh olives, with an aftertaste of almond, fruit, tomato and thistle. Sicilian DOP ideal on fish and seafood cuisine.



**Oil Type:** Extra Virgin Olive Oil  
**Cultivars:** Santagatense, Ogliarola Messina  
**Area of origin:** Central-eastern Sicily  
**Olive grove elevation:** 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:** IRVO  
**Appearance:** Medium density oil with a golden yellow color  
**Aroma:** Delicate with herbaceous notes  
**Taste:** Round and sweet with notes of dried fruit  
**Use:** On fish and, in general, in all dishes of maritime cuisine  
**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	28002591905845	Pallet layers	4	5
	Product code	CB644	Cm size (W*H*D)	22,9 x 30,9 x 15,4	Packaging for pallet	96	160
	EAN code	8002591905841	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					

