



VILLA BARBERA - NOCELLARA DEL BELICE

PDO Valle del Belice - Organic

From the heart of the Valle del Belice DOP, this organic extra virgin olive oil from Nocellara del Belice is born. Intense green, smells of tomato and fresh grass. It is balanced in taste, with bitter and spicy harmonics. Ideal on bruschetta.



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' - ICEA
Appearance: Green color with golden yellow reflections
Aroma: Intense with herbaceous notes of green tomato
Taste: Medium fruity with hints of cut grass
Usage: Ideal on bruschetta, vegetables and Mediterranean dishes
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	28002591907412	Pallet layers	5	5
	Product code	CB1263	Cm size (W*H*D)	19,2 x 23,8 x 18	Packaging for pallet	120	150
	EAN code	8002591907418	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