



## VILLA BARBERA - NOCELLARA DEL BELICE

### PDO Valle del Belice

This extra virgin expresses the character of the Sicilian symbolic cultivar. Produced between Palermo, Trapani and Agrigento, green with gold reflections, smells of fresh grass, with spicy fruitiness and notes of almond, artichoke and green tomato.



**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 highlights  
**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:** 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	28002591906927	Pallet layers	5	5
	Product code	CB1103	Cm size (W*H*D)	19,2 x 23,2 x 17,6	Packaging for pallet	120	150
	EAN code	8002591906923	Weight kg	6,04	Units for pallet	720	900
	Cm size (W*H*D)	8,3 x 22,3 x 5,5			Pallet height cm	138	138
	Net weight kg	0,458			Pallet weight kg	744	921,1
	Gross weight kg	0,839					



NB: Images are provided for illustrative purposes only