



# VILLA BARBERA

## PDO Val di Mazara

Symbol of western Sicily, it rises among the hills and olive groves of the Val di Mazara. From selected native cultivars, it is a harmonious and fragrant oil, with notes of green tomato, fresh grass and almond, ideal for enhancing every dish.



**Oil Type:** Extra Virgin Olive Oil  
**Cultivars:** Biancolilla, Cerasuola and Nocellara del Belice  
**Area of origin:** Central 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:** Golden yellow with shades of deep green  
**Aroma:** Medium fruity with hints of green tomato  
**Taste:** Aromatic fruity with a light bitter and spicy aftertaste  
**Usage:** Ideal on raw and marinated fish, fresh fumages and vegetable soups  
**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	28002591907269	Pallet layers	5	5
	Product code	CB1213	Cm size (W*H*D)	19,2 x 23,2 x 17,6	Packaging for pallet	120	150
	EAN code	8002591907265	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