

AGRICOLTURA BIOLOGICA DAL 1953 **ORGANIC FARMING SINCE 1953**





















TECHNICAL SHEET 0,25 L BIOLIO BOTTLE - ORGANIC



PALLET DETAILS

EAN code 8 034105 890299

Case size = $H 18 \times L 30 \times W 23$

Trade name: Centonze - Case di Latomie - Organic

Commodity nature: Superior category olive oil obtained directly

from olives and solely by mechanical means

Oil type: Organic Extra Virgin Olive Oil

Nocellara del Belice Variety:

Area of origin: Sicily - Castelvetrano/Selinunte

Medium hill - 111 mt a.s.l. Height of groves:

Pruning technique: Vase Disk

Plantation type: Spacing 7,5 x 7,5

Harvest time: October

Method of harvesting: Picked by hand

Type of processing: Continuous cold cycle (2 phases)

Filtering: Filtered

Appearance:

Very dense and opaque. Intense green colour







1 Case = 12 bottles

Case weight = Kg 6,300

1 Layer = 13 cases

1 Pallet = 10 layers

Number of cases per pallet = 130

Total bottles per layer = 156

Total bottles per pallet = 1.560

Overall height of pallet = mt. 1,95

Overall weight of pallet = Kg. 845

C.C.P.B. s.r.l. Certifications:

with golden yellow glints

Aroma: Spicy and herby full bodied and persistent

Taste: Medium fruity, fully rounded Well balanced with a pleasing aftertaste of

tomato and sweet almond

Use: Ideal with raw and cooked fish, vegetable

soups, red meat and all vegetable dishes

Ingredients: Extra Virgin Olive Oil

Allergens: Does not contain allergens

Shelf life: 18 months from date of bottling

www.oliocentonze.com

This Single Variety of "Nocellara del Belice" is produced from organic olives grown solely within the company estate "Case di Latomie". It is an extra virgin olive oil with medium fruity and a very delicate flavour. Visually it is dense and opaque. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of tomato and sweet almond. Its herbaceous aroma and unexpected sweetness make it excellent with fish, both raw and cooked, vegetable soups, red meat and all vegetable dishes.