



# CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953  
ORGANIC FARMING SINCE 1953

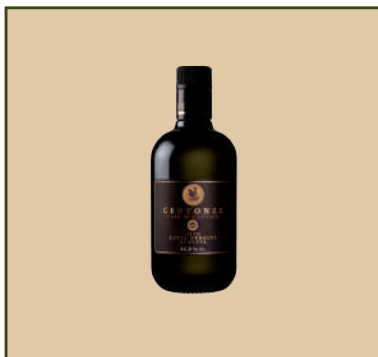


Presidio Slow Food<sup>®</sup>  
Case di Latomie



## TECHNICAL SHEET

### 0,50 L BIOLIO BOTTLE - P.G.I. Sicily



<b>Trade name:</b>	Centonze - Case di Latomie - P.G.I. Sicily
<b>Commodity nature:</b>	Superior category olive oil obtained directly from olives and solely by mechanical means
<b>Oil type:</b>	P.G.I. Sicily Extra Virgin Olive Oil
<b>Variety:</b>	Nocellara del Belice - Cerasuola - Biancolilla
<b>Area of origin:</b>	Sicily - Castelvetrano/Selinunte
<b>Height of groves:</b>	From 50 to 800 mt a.s.l.
<b>Pruning technique:</b>	Vase Disk
<b>Plantation type:</b>	Spacing 6 x 6
<b>Harvest time:</b>	October - November
<b>Method of harvesting:</b>	Picked by hand
<b>Type of processing:</b>	Continuous cold cycle (2 phases)
<b>Filtering:</b>	Filtered
<b>Certifications:</b>	Irvos - Sicily   
<b>Appearance:</b>	Very dense and opaque. Intense green colour with golden yellow glints
<b>Aroma:</b>	Spicy and herby full bodied and persistent
<b>Taste:</b>	Medium fruity, fully rounded Well balanced with a pleasing aftertaste of tomato, almond and artichoke
<b>Use:</b>	Ideal with all fish, vegetable soups, red meat, cheese and all vegetable dishes
<b>Ingredients:</b>	Extra Virgin Olive Oil
<b>Allergens:</b>	Does not contain allergens
<b>Shelf life:</b>	18 months from date bottling

#### PALLET DETAILS

EAN code 8 034105 890589

Case size = H 22 x L 34 x W 26

Case weight = Kg 10,250

1 Case = 12 bottles

1 Layer = 10 cases

1 Pallet = 8 layers

Number of cases per pallet = 80

Total bottles per layer = 120

Total bottles per pallet = 960

Overall height of pallet = mt. 1,90

Overall weight of pallet = Kg. 845

[www.oliocentonze.com](http://www.oliocentonze.com)

This Mixture of "Nocellara del Belice - Cerasuola - Biancolilla" is produced from P.G.I. olives grown solely within the company estate "Case di Latomie". It is characterized by its medium fruity and its well balanced spice. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of green tomato, almond and artichoke. Its herbaceous taste makes it ideal to pair with all fish, vegetable soups, red meat, cheese and all vegetable dishes.