



CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953
ORGANIC FARMING SINCE 1953



Presidio Slow Food[®]
Case di Latomie



TECHNICAL SHEET

0,50 L BIOLIO BOTTLE - RISERVA BLEND



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

PALLET DETAILS

EAN code 8 034105 890244

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

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