



# CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953  
ORGANIC FARMING SINCE 1953



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



## TECHNICAL SHEET 1 L CAPRI BOTTLE - ORGANIC



<b>Trade name:</b>	Centonze - Case di Latomie - Organic
<b>Commodity nature:</b>	Superior category olive oil obtained directly from olives and solely by mechanical means
<b>Oil type:</b>	Organic Extra Virgin Olive Oil
<b>Variety:</b>	Nocellara del Belice
<b>Area of origin:</b>	Sicily - Castelvetrano/Selinunte
<b>Height of groves:</b>	Medium hill - 111 mt a.s.l.
<b>Pruning technique:</b>	Vase Disk
<b>Plantation type:</b>	Spacing 7,5 x 7,5
<b>Harvest time:</b>	October
<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>	C.C.P.B. s.r.l.     
<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 and sweet almond
<b>Use:</b>	Ideal with raw and cooked fish, vegetable soups, red meat 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 of bottling

### PALLET DETAILS

EAN code 8 034105 890145

Case size = H 21 x L 26 x W 25

Case weight = Kg 10,600

1 Case = 6 bottles

1 Layer = 12 cases

1 Pallet = 8 layers

Number of cases per pallet = 96

Total bottles per layer = 72

Total bottles per pallet = 576

Overall height of pallet = mt. 1,85

Overall weight of pallet = Kg. 1.045

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