



CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953
ORGANIC FARMING SINCE 1953

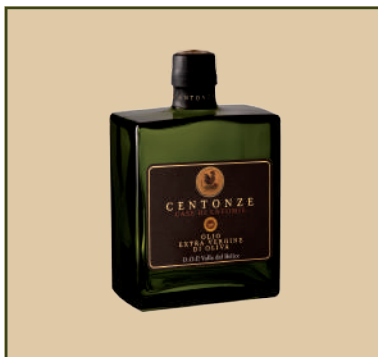





Presidio Slow Food[®]
Case di Latomie



TECHNICAL SHEET

0,50 L CAPRI BOTTLE - P.D.O. Valle del Belice



Trade name:	Centonze - Case di Latomie - P.D.O. Valle del Belice
Commodity nature:	Superior category olive oil obtained directly from olives and solely by mechanical means
Oil type:	P.D.O. Valle del Belice Extra Virgin Olive Oil
Variety:	Nocellara del Belice
Area of origin:	Sicily - Castelvetrano/Selinunte
Height of groves:	Medium hill - 111 mt a.s.l.
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
Certifications:	Agroqualità   
Appearance:	Very dense and opaque. Intense green colour with golden yellow glints
Aroma:	Spicy and herby full bodied and persistent
Taste:	Medium-intense fruity, fully rounded. A bitter and spicy balanced with a pleasing aftertaste of green tomato and artichoke
Use:	Use in cooking fish dishes, vegetable soups, white meat, cheese and simply cooked food
Ingredients:	Extra Virgin Olive Oil
Allergens:	Does not contain allergens
Shelf life:	18 months from date of bottling

PALLET DETAILS

EAN code 8 034105 890541

Case size = H 18 x L 27 x W 23

Case weight = Kg 9,000

1 Case = 8 bottles

1 Layer = 14 cases

1 Pallet = 9 layers

Number of cases per pallet = 126

Total bottles per layer = 112

Total bottles per pallet = 1.008

Overall height of pallet = mt. 1,80

Overall weight of pallet = Kg. 1.150

www.oliocentonze.com

This Single Variety of "Nocellara del Belice" is produced from P.D.O. olives grown solely within the company estate "Case di Latomie". It is an extra virgin olive oil with medium-intense fruity and a quite strong flavour. Visually it is dense and opaque. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of green tomato and artichoke. Its herbaceous aroma make it excellent in cooking fish dishes, vegetable soups, white meat, cheese and simply cooked food.