



# CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953  
ORGANIC FARMING SINCE 1953

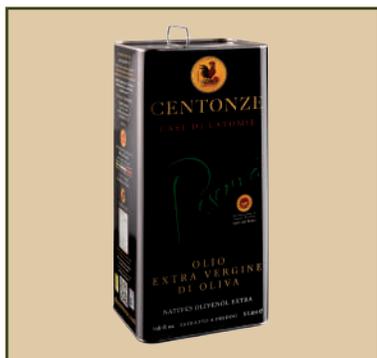


Presidio Slow Food<sup>®</sup>  
Case di Latomie



## TECHNICAL SHEET

### 5 L LITHOGRAPHED TIN - P.D.O. Valle del Belice



<b>Trade name:</b>	Centonze - Case di Latomie - P.D.O. Valle del Belice
<b>Commodity nature:</b>	Superior category olive oil obtained directly from olives and solely by mechanical means
<b>Oil type:</b>	P.D.O. Valle del Belice 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>	Agroqualità   
<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-intense fruity, fully rounded. A bitter and spicy balanced with a pleasing aftertaste of green tomato and artichoke
<b>Use:</b>	Use in cooking fish dishes, vegetable soups, white meat, cheese and simply cooked food
<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 890688

Case size = H 33 x L 30 x W 25

Case weight = Kg 20,000

1 Case = 4 tins

1 Layer = 11 cases

1 Pallet = 5 layers

Number of cases per pallet = 55

Total tins per layer = 44

Total tins per pallet = 220

Overall height of pallet = mt. 1,85

Overall weight of pallet = Kg. 1.125

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