



# CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953  
ORGANIC FARMING SINCE 1953




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



## TECHNICAL SHEET

### 5 L LITHOGRAPHED TIN - RISERVA BLEND



<b>Trade name:</b>	Centonze - Case di Latomie - Riserva Blend
<b>Commodity nature:</b>	Superior category olive oil obtained directly from olives and solely by mechanical means
<b>Oil type:</b>	Blended 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>	C.C.I.A.A. of Trapani 
<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-light 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 890206

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 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.