



CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953
ORGANIC FARMING SINCE 1953

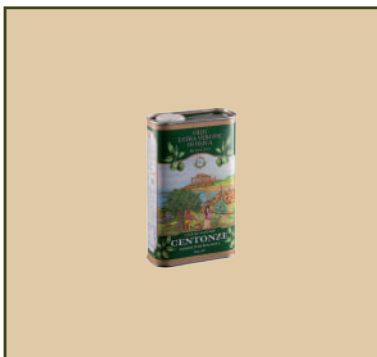






Presidio Slow Food[®]
Case di Latomie



TECHNICAL SHEET

0,50 L LITHOGRAPHED TIN - ORGANIC



Trade name:	Centonze - Case di Latomie - Organic
Commodity nature:	Superior category olive oil obtained directly from olives and solely by mechanical means
Oil type:	Organic 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:	C.C.P.B. s.r.l.    
Appearance:	Very dense and opaque. Intense green colour with golden yellow glints
Aroma:	Spicy and herby full bodied and persistent
Taste:	Medium fruity, fully rounded Well balanced with a pleasing aftertaste of tomato and sweet almond
Use:	Ideal with raw and cooked fish, vegetable soups, red meat and all vegetable dishes
Ingredients:	Extra Virgin Olive Oil
Allergens:	Does not contain allergens
Shelf life:	18 months from date of bottling

PALLET DETAILS

EAN code 8 034105 890046

Case size = H 33 x L 21 x W 15

Case weight = Kg 7,000

1 Case = 12 tins

1 Layer = 27 cases

1 Pallet = 5 layers

Number of cases per pallet = 135

Total tins per layer = 324

Total tins per pallet = 1.620

Overall height of pallet = mt. 1,80

Overall weight of pallet = Kg. 945

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.