

EXTRA VIRGIN OLIVE OIL “MASSERIA QUATTROMACINE”

The extra virgin olive oil **Masseria Quattromacine** is a valuable quality, obtained from the wise blend of olives from Cazzetta family's olive groves in addition to local producers of ancient Terra d'Otranto.



Production area: olive trees of Terra d'Otranto

Cultivar: Cellina di Nardò - Ogliarola Salentina

Olives picking: the olives are picked directly from the plant in November and December so as to preserve the aroma of fresh olives

Flavour: sweet flavour, with the full taste of mature olives

Colour: yellow with green tints

Recommended: ideal to season meat dishes, salads, soups, risotto, sauces. It's ideal also in cooking and for frying

NUTRITIONAL INFORMATION

Data related to a tablespoon (14 ml)

Energy values: 120 kcal

Protein: 0

Carbohydrates: 0

Fats:

- Acids < 0.5

- Saturated 2

- Mono unsaturated 10

- Poly unsaturated 2

PACKAGING:

Glass bottle from lt 0,25 ----- 12 pieces/box

Glass bottle from lt 0,50 ----- 12 pieces/box

Glass bottle from lt 0,75 ----- 06 pieces/box

Aluminium can lt 5,00 ----- 02 pieces/box