

EXTRA VIRGIN OLIVE OIL “PREZIOSO”

The extra virgin olive oil **Prezioso** is obtained from the olives picked from the plant in October November. It has a golden yellow color with green hints, a fruity taste with almond aftertaste. The flavor is full and lively of olive just squeezed.



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 October and November

Production: within 6 hours from olives picking, so as to preserve the aroma of fresh olives

Flavour: fruity olive taste, with a particular almond aftertaste. The flavor is full and lively of olive just squeezed

Colour: gold-yellow with green tints

Recommended: it is ideal used uncooked, as a finishing touch for flavouring all dishes. It is also excellent with soups.

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