

“ORGANIC” EXTRA VIRGIN OLIVE OIL

The organic extra virgin olive oil is certificate by ICEA. It has also JAS certification for Japan. This olive oil is subjected to very strict organic food inspections and controls, with respect to environment and consumer health.



Production area: olive trees of Terra d'Otranto

Cultivar: Cellina di Nardò - Ogliarola Salentina

Olives picking: the olives are picked directly from the plant

Production: within 6 - 12 hours from picking, so as to preserve the aroma of fresh olives

Flavor: light flavor, well balanced with intense and persistent fragrance

Color: yellow with green hints

Recommended: it's ideal for dressing salads, pasta, seafoods, vegetables, soups, legumes, baked bread, grilled meats

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