

Organic extra-virgin olive oil



Cultivar Blend	Cerasuola, Biancolilla & Nocellara del Belice										
Processing system	High level olive oil made directly from olives and only by mechanical process. Cold extraction from a certified organic oil press.										
Microbiological features	Contamination danger is almost absent because the oils are not a substrate of pathogen for man and because they are devoid of water, carbohydrates, nitrogenous elements and other growth factors.										
Nutritional table (for 100 mg of product)	<table><tr><td>Calories</td><td>Kcal 853</td></tr><tr><td>Proteinss</td><td>0</td></tr><tr><td>Carbohydrates</td><td>0</td></tr><tr><td>Lipids</td><td>100</td></tr></table>	Calories	Kcal 853	Proteinss	0	Carbohydrates	0	Lipids	100		
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Both used as raw and cooked. Thanks to the versatile features of an average yield extra-virgin olive oil, it is suited for both dressing light meals (salads, tartar tuna, marinades of oily fish, gratiné and grille vegetables, sea starters) and enhance the flavour of more structured meals (crustaceans, baked-in-foil fish, mold and ripe cheese, red meat).

Available in bottle of 0,25 and 0,75 Lt (with inviolable drip) and tin of 3 and 5 Lt.