

## Organic Extra Virgin Olive Oil

### DATA SHEET

VARIETY	Nocellera
PRODUCTION AREA	Caltanissetta
PICKING METHOD	Semi-Meschanical
PRESSING METHOD	Hammer method
MILLING	24h hours maximum

### ORGANOLEPTIC PROFILE

SCENT	Medium fruity, medium bitter and spicy, sweet hardly perceptible
TASTE	Scents of fresh herbs, green tomatoes and almond
HARMONY	Balanced and harmonious
GASTRONOMIC MATCHES	Exalts grilled meat, roasted meat and game, fish dishes, pasta, soups and salads

ACIDITY	0,3	PEROXIDES	11	K 232	1,79
K 270	0,08	/\ K	0,08	POLYPHENOLS	115(mg/kg di acido gallico)

### Nutrizional Values for 100ml.

ENERGY Kcal	824	Kj	3389	PROTEINS	0,0g	CARBOHYDRATES	0,0g
SUGARS	0,0g	SODIUM	0,0g	VITAMIN E	19mg		
TOTAL OF FATS	91,6g	SATURATED FAT	14,1g	FIBERS	0,0g		
MONOUNSATURATED FAT	68,3g		POLYUNSATURATED FAT	9,2mg			

ORGANIC EXTRA VIRGIN OLIVE OIL

