



# OLIO

EXTRA VIRGIN OLIVE OIL  
ORGANIC COLD EXTRACTED

Superior category oil obtained directly from olives and solely by mechanical means.  
Oil extracted in Italy from Italian olives

**Production area:**  
Sambuca di Sicilia Altitude: 200-400 mt. s.l.m

**Cultivar:**  
Nocellara del Belice 100%

**Harvesting system:** hand picking  
**Extraction system:** cold

**Appearance:** slightly veiled  
**Density:** medium to medium fluidity

**Organoleptic notes:**  
Intense fruity that offers a wide and interesting nose with marked suggestions of almond and fresh laurel. In the mouth it becomes complex and pleasant where jasmine, oily fruit and balsamic tones of basil and parsley emerge. The evident and velvety body has the slight and characteristic bitter note typical of wild chicory that disappears in the overall sweetness.

**Food Pairings:**  
Bruschetta, grilled vegetables, beans, boiled octopus, grilled squid, meat carpaccio, salads, risotto with mushrooms..

**Size**  
ML 500 - box 6 bt.  
ML 250 - box 12 bt.

| NUTRITIONAL DECLARATION FOR 100 ml of oil |              |
|---|--------------|
| average energy value 820 kcal - 3404 kj   |              |
| Fats 92 g                                 | Carbs 92 g   |
| Saturated 13 g                            | Protein 92 g |
| Sugar 0 g                                 | Salt 0 g     |



Organismo di controllo autorizzato dal MIPAAF  
IT-BIO-012  
AGRICOLTURA ITALIA

Operatore controllato n.  
30866



**g**  
**GIOVINCO**