

Olio di Casa Barbera



TWIST-OFF CAP

FLIP TOP

- Type Of Oil: Extra Virgin Olive Oil
 Variety of Olives: Ogliarola, Cerasuola, Biancolilla, Coratina
 Area of Origin: Sicily and Apulia
 Altitude: High hillside - mountainside
 Period of Harvest: November – December
 Method of Harvest: Harvested by hand
 Extraction System: Milled within 12 hours from harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
 Filtering Method: Unfiltered
 Appearance: A fairly dense oil, golden yellow in colour
 Aroma: A light aroma yet persistent of fresh fruit
 Taste: Medium fruity taste with an almond finish
 Use: In vegetable soups and all meat dishes.

A blend of a variety of Sicilian and Apulian cultivars for a golden yellow oil with a light and persistent aroma of fresh fruit. It is ideal for vegetable soups and all meat dishes. Moreover, its peculiar flip-top bottle recalls the oldest Sicilian tradition.

Packaging

Size	EAN / ITF	Packaging	EURO layer / pallet	US layer / pallet	H
500 ml bottle : <ul style="list-style-type: none"> • Flip Top • Twist Off cap 	8002591801266/ 18002591801263	12 bottles (weight = kg 10,07)	13 cs / 78 cs	17 cs / 85 cs	160 cm
1 Lt bottle : <ul style="list-style-type: none"> • Flip Top • Twist Off cap 	8002591801150/ 18002591801157	12 bottles (weight = kg 17,40)	8 cs / 40 cs	10 cs / 50 cs	160 cm