



LORENZO N° 1 • Organic - P.D.O. Valli Trapanesi



Type of Olive Oil:	Organic Extra Virgin Olive Oil
Variety of olives (cultivar):	Monocultivar Cerasuola
Area of origin:	western Sicily (P.D.O. Valli Trapanesi)
Altitude:	medium hillside
Period of harvest:	last 2 weeks of October/ first 2 weeks of November
Method of harvest:	harvested by hand
Extraction system:	continuous cold extraction (within 12 hours from the harvest) and separation by centrifuge; the oil is allowed to settle and then decanted naturally
Filtering method:	Natural fibre filters
Certifying body:	ICEA - C.C.I.A.A. TRAPANI
Appearance:	a slightly dense oil, brilliant green in colour with golden yellow reflections
Aroma:	spicy with a persistent herbaceous flavour
Taste:	intense fruity flavour. Well-rounded taste with green tomato and bitter almond finish
Use:	to perfect great dishes, to enhance the flavour of all dishes of the Sicilian cuisine
Shelf life:	24 months

N.B. Images are for illustrative purposes only.

Lorenzo N° 1 is a high quality extra virgin olive oil obtained from the selection of the best olives from organic farming, grown in a P.D.O. (Protected Denomination of Origin) area. The olives used are the ideal ones to produce a P.D.O. Valli Trapanesi extra virgin olive oil, one of the most prestigious Sicilian P.D.O.s. The result is a product with a very strong personality, with the typical fragrance that recalls the fresh fruit and with a pleasant almond aftertaste.

PACKAGING								
Item code	Net cont	UPC code	ITF case code	Case	Carton size (H x W x L)	US pallet (100x120)		H
						Cases/pallet	TiHi	
CB033USA	500 mL bottle	894306000136	20894306000130	6 bottles (weight = 6 kg)	23.5 x 19.2 x 17.6 cm	150 cases	30-5	132.5 cm