



LORENZO N° 3 • Biologico - D.O.P. “Val di Mazara”



- Type of oil: Extra Virgin Olive Oil
- Variety of olives: monocultivar Biancolilla
- Area of origin: Central Sicily (P.D.O. Val di Mazara)
- Altitude: high hillside
- Period of harvest: last week of October/ first week 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: U.E. (AGROQUALITÀ) - ICEA
- Appearance: a slightly dense oil, golden yellow in colour
- Aroma: mild with green almond notes
- Taste: mild fruity flavour, well-rounded taste with light peppery finish
- Use: to use on all seafood dishes and on salads
- Shelf life: 18 months

From the best fruits of Central Sicily, like many precious emeralds hanging from the tree branches, we get this unique olive oil, a product of the faithfulness for organic farming and love for tradition. The result of so much scrupulous attention is Lorenzo N° 3, a precious extra virgin olive oil of a mild fruity flavour and a well rounded taste with light peppery finish. Excellent.

Packaging					
Size	EAN/ITF	Case	Euro layer/pallet	US layer/pallet	H
500 ml bottle	8002591202995/28002591202999	6 bottles (weight = kg 6)	24 cs/120 cs	30 cs/150 cs	135 cm