



LORENZO N° 5 • da olive denocciolate



- Type of oil: Extra Virgin Olive Oil
- Variety of olives: monocultivar Nocellara del Belice
- Area of origin: Central Sicily
- Altitude: high hillside
- Period of harvest: second week of October
- Method of harvest: harvested by hand
- Extraction system: initial stone-removal process (within 12 hours from harvesting) followed by continuous extraction of the olive pulp; then oil is allowed to settle and then decanted naturally
- Filtering method: natural fibre filters
- Appearance: a highly dense oil, bright gold in colour
- Aroma: delicately spicy and floral
- Taste: soft flavour of olives with noted creaminess
- Use: to perfect great dishes and in place of cream to amplify flavours
- Shelf life: 18 months

Lorenzo N° 5” is a simply unique oil obtained after much intense research: the careful selection of a single olive variety (100% Nocellara del Belice), the extraction process that gently removes the stone from the olive without harming the pulp, then under careful observation, the pulp is pressed at very low temperatures using an Alfa-Laval mill. The stone removal process eliminates the bitter component of the olive, thereby creating an intensely golden oil of noted creaminess with a delicately spiced aroma.

Packaging					
Size	EAN/ITF	Case	Euro layer/pallet	US layer/pallet	H
500 ml bottle	8002591202674/28002591202670	6 bottles (weight = kg 6)	24 cs/120 cs	30 cs/150 cs	135 cm