



LORENZO N° 5 • from pitted olives



- Type of Olive Oil: Extra Virgin Olive Oil from pitted olives
- Variety of olives (cultivar): monocultivar Nocellara del Belice
- Area of origin: West Sicily
- Altitude: hillside
- Period of harvest: second and third 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
- Certifying body: Carbon Foot Print
- Appearance: a highly dense oil, 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

N.B. Images are for illustrative purposes only.

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							
Code	Size	EAN	ITF	Case	Euro layer/pallet	US layer/pallet	H
CB043	500 ml bottle	8002591202674	28002591202678	6 bottles (weight = kg 6)	24 cs/120 cs	30 cs/150 cs	135 cm