



**PGI SICILY**  
**Protected Geographical Indication**



- Type of Olive Oil: Extra Virgin Olive Oil, Sicily – Protected Geographical Indication
- Variety of olives (cultivar): Biancolilla, Nocellara, Cerasuola
- Area of origin: Sicily
- Altitude: Hills
- Period of harvest: October-December
- Method of harvest: harvested by hand
- Extraction System: milled within 48 hours from the harvest, continuous extraction; the oil is allowed to settle and then decanted naturally
- Filtering method: natural fiber filters
- Certification body: IRVO
- Appearance: a slightly dense oil, green in color with golden yellow highlights
- Aroma: delicately spicy
- Taste: a light fruitiness with a sweet almond finish
- Use: Fish, salades, crudités, vegetable soups, vegetables
- Shelf life: 18 months

N.B. Images are for illustrative purposes only.

**From Sicily with Love!**

A unique product that recalls the colors and flavors of our warm land. A feast for our senses.

A Sicilian extra virgin olive oil with a Protected Geographical Indication, produced with olives harvested exclusively in the provinces of Sicily, it is the result of a unique combination of human factors and environmental characteristics of the territory.

The PGI Sicily certification is a strong, efficient and unique tool to state the origin of our extra virgin olive oil and establish the brand Sicily.

Finally, the process of enhancement of the Sicilian origin and the territory is now complete.

PACKAGING								
Code	Size	EAN	ITF	Case	Euro layer/pallet	US layer/pallet	H	
CB493TIN	500 ml tin(*)	8002591905988	18002591905985	12 tins (weight = kg 6,85)	13 cs/65 cs	17 cs/85 cs	135 cm	
CB493	500 ml bottle(*)	8002591905759	18002591905756	6 bottles (weight = kg 5,40)	29 cs/116 cs	45 cs/180 cs	135 cm	
CB494	750 ml bottle	8002591905575	18002591905572	12 bottles (weight = kg 14,86)	13 cs/52 cs	17 cs/68 cs	135 cm	

\*No necktag for this size.