



FRANTOIA SICILY P.G.I. • ORGANIC



- Type of Olive Oil: Organic 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- November
- Method of harvest: harvested by hand
- Extraction System: milled within 24 hours from the harvest, continuous extraction; the oil is allowed to settle and then decanted naturally
- Filtering method: natural fiber filters
- Certification body: IRVO and ICEA
- Appearance: a slightly dense oil, green in colour with golden yellow highlights
- Aroma: gently spicy
- Taste: a light fruitiness with a sweet almond finish
- Use: salads, raw vegetables, vegetable soups and vegetarian dishes
- Shelf life: 18 months

N.B. Images are for illustrative purposes only

Frantoia IGP SICILIA is the last-born in the Frantoia family. It is a Sicilian extra virgin olive oil with Protected Geographical Indication, produced according to the criteria of organic farming and from olives harvested exclusively in the territories of sunny Sicily. A unique product that recalls the flavors and aromas of our warm island.

The story of Premiati Oleifici Barbera begins more than a hundred years ago. It started as a small farm and, over five generations, reached the highest levels of excellence in the production of olive oil. Advanced technology and respect for tradition perfectly combine in this golden green olive oil. Enjoy Frantoia organic IGP SICILIA raw on all fish dishes, vegetables and grilled white meat.

Our passion for your pleasure ... Barbera ... naturally Sicilian.

PACKAGING							
Code	Size	EAN	ITF	Case	Euro layer/pallet	US layer/pallet	H
CF014BIGP	750 ml bottle	8002591906039	18002591906036	12 bottles (weight = kg 13,57)	10 cs/50 cs	12 cs/60 cs	145 cm