



DATA SHEET

Extra Virgin Olive Monocultivar Oil 100%
product of Italy - Nocellara del Belice

Extra Virgin Olive Monocultivar Oil 100% product of Italy Nocellara del Belice

It is obtained from a single Italian olives variety

The olives NOCELLARA BELICE, from the western Sicily, are harvested at the veraison beginning and then they are transported to BASSO mill within 48. The olives are transported in crates via truck equipped with covers in order to guarantee olives an airflow and to preserve the goodness and freshness. Once the olives arrive to the BASSO mill, the operators inspect them for the good condition and quality, then olives are immediately processed. *Nocellara del Belice* oil BASSO has an intense green color and has a fruity and fresh vegetal notes of cut grass and green tomato reminiscent. In tasting, this oil is quite complex, it presents fresh vegetal notes, tomato and herbs. The bitter and spicy are of medium- high and persistent intensity .

TYPE OF PRODUCT

Extra Virgin Olive Oil monocultivar 100% product of Italy

TYPE OF PACKAGING

Grandolio Glass bottle 100 0ml

TYPE OF RAW MATERIAL

varieties of olive NOCELLARA DEL BELICE

RAW MATERIAL ORIGIN

Sicilia

TYPE PROCESSING

The olives NOCELLARA BELICE, from the western of Sicily, are harvested slightly earlier than the veraison beginning and then they are transported to BASSO mill within 48. The olives are transported in crates via truck equipped with covers in order to guarantee olives an airflow and to preserve the goodness and freshness. Once the olives arrive to the BASSO mill, the operators inspect them for the good condition and quality, then olives are immediately processed. The manufacturing process involves defoliation, a washing by immersion and by sprinkling, and a rinsing with the crushing hammer to reduce the olives in the paste and to release all the oil content in vacuoles. Subsequently, the paste is subjected at the liquid phase centrifugal extraction (oil-water) from the solid phase and the oil centrifugal separation from the vegetation water. All the processing steps and in particular the kneading occur in a cold temperature ($T < 27^{\circ} \text{C}$) order to slow down to the maximum oxidative processes. Finally the oil is subjected to chemical and organoleptic analysis provided by the corporate standard and if the result is positive, it will be classified as extra virgin olive oil.

ORGANOLEPTIC CHARACTERISTICS

This oil has an intense green color and has a fruity and full of fresh vegetal notes freshly cut grass and green tomato reminiscent. This oil is very complex taste, it presents fresh vegetal notes, tomato and herbs. The bitter and spicy are of medium- high and persistent intensity

NUTRITIONAL DECLARATION	for 100 ml	for 100 g
Energy	3389 kJ/824kcal	3700 kJ/900 kcal
Fats of which saturates monounsaturates polyunsaturates	91.6 g 13g 69.6 g 9 g	99.9 g 15.4 g 74.5 g 10 g
Carbohydrates of which sugar	0 g 0 g	0 g 0 g
Protein	0 g	0 g
Salt	0 g	0 g

TIPS FOR USE

Because of the particularly fragrant, this oil is excellent on vegetables salads, vegetable soups, fish, soups, eggplant, steamed vegetables and sliced beef.