

Naturalmente differente.



NUTRITION FACTS	
Serving size: 500 ml	
Amount per serving	
Calories	3374 kJ/ 821 kcal
Fat	94 g
Satured	14 g
Monosatured	73
Polyunsatured	7
Carbohydrates	0 g
Protein	0 g
Sodium	0 mg

## Extra Virgin Olive Oil – Monovariety Coratina Majolica 500ml

A Superior olive oil in a superior packaging.

The nice and handy dark glass 500 ml bottle, with many colorful Majolica graphics, is our proposal for a special olive oil with an authentic taste.

The Coratina olive it's the most ancient variety of the Apulia region. Cultivated since Millennia, our Monovariety extra virgin olive oil has a strong character typical of the Coratina Olive, with an intense fruity. This olive oil is produced by 100 % Coratina olive harvested between October and November of each year. Oilalà ensures that the olives are brought to mill within 6 hours from olive picking with a cold pressing (25°) to guarantee the freshness of products for maintaining their organoleptic properties.

Enjoy the fresh grassy notes along with the aromas of green tomatoes and artichokes with a finishing of pleasant bitterness combined with a unique spiciness. Ideal for meat and fish tartare, vegetable soups, bruschetta, pizza, fresh cheese (like burrata, mozzarella, ricotta), grilled meat, and vegetables.

A booster for the health thanks to the low acidity and the high content of polyphenols and tocopherols (the best natural antiaging).

Origin of the olives: Italy

Harvest procession: mechanically

**Extraction method**: Brought to mill within 6 hours from Olive picking – cold pressing at 25°

Shelf life: 18 months from bottling

Packed in boxes: 6 bottles each Boxes in a pallet: 147 (882 pieces)

Packaging: glass bottle Pallet: 80x120x175 cm

2° Option:

Boxes in a pallet: 189 (1134 pieces)

Pallet: 100x120x175 cm

## Awards:

