

Naturalmente differente.

NUTRITION FACTS	
Serving size: 250 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 Majestic 250ml

Enjoy the transparent glass bottle 250 ml that allows to appreciate the beauty of our olive oil and its vivid color.

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 Boxes in a pallet: 147 (882 pieces) Pallet: 80x120x175 cm Packaging: glass bottle 2° Option: Boxes in a pallet: 189 (1134 pieces) Pallet: 100x120x175 cm

Awards 2020:

