



NOVELLO DI MACINA

- Type Of Oil: Extra Virgin Olive Oil
- Variety of Olives: 40% Cerasuola, 40% Biancolilla, 20% Nocellara
- Area of Origin: West central Sicily
- Altitude: mid hillside - plains
- Period of Harvest: September - October
- Method of Harvest: harvested by hand
- Extraction System: milled within 12 hours from the harvest; continuous extraction and separation by centrifuge; the oil is allowed to settle and then decanted naturally
- Filtering Method: unfiltered
- Appearance: a dense oil, jade-green in colour
- Aroma: a penetrating aroma of the olive fruit and finely aromatic
- Taste: a rounded taste, an intense finish reminiscent of the actual olive
- Use: for all kinds of rustic dishes, bruschetta, bean soups, and Sicilian dishes
- Shelf life: 18 months

The flavour of “Novello di Macina” will remind you of healthy green olives. Its fruity aroma, with a slightly spicy aftertaste, will be noticeable until the end of June. Afterwards, the product will tend to soften, becoming sweeter and more harmonic.

PACKAGING						
Code	Size	EAN/ITF	Case	Euro layer/pallet	US layer/pallet	H
CP023	500 ml bottle	8002591202889/28002591202886	12 bottles (weight = kg 10,07)	13 cs/78 cs	17 cs/85 cs	160 cm
CP023TM(*)						
CP025	1 L bottle	8002591101403/18002591101400	12 bottles (weight = kg 17,40)	8 cs/40 cs	10 cs/50 cs	160 cm
CP025TM(*)						
CP027	5 L tin	8002591151057/38002591151058	4 tins (weight = kg 20,60)	11 cs/44 cs	12 cs/48 cs	145 cm

*Flip top size.